

SIEMENS



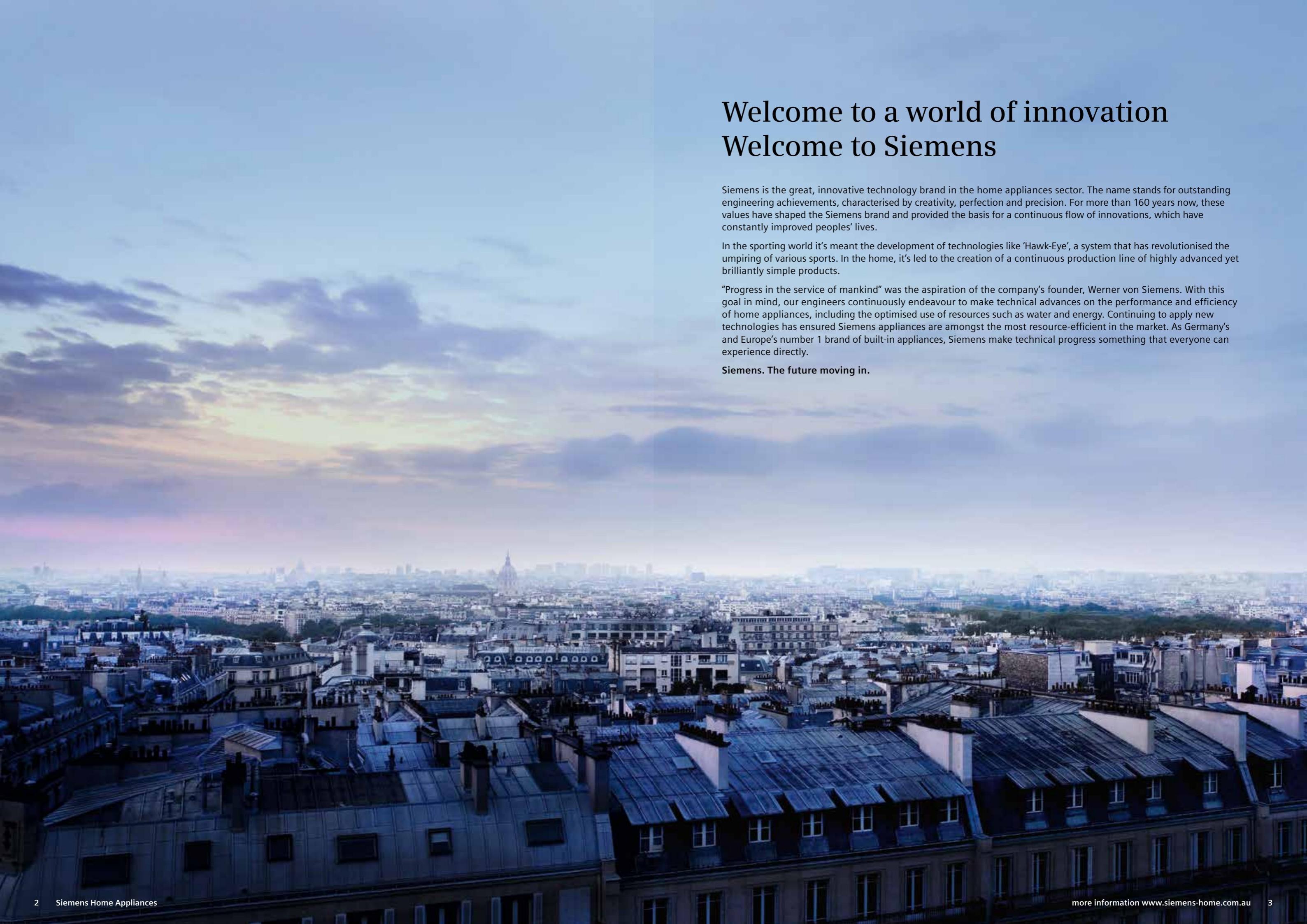
Siemens Home Appliances

Built-In Appliances 2nd Edition 2014

siemens-home.com.au



Siemens. The future moving in.



Welcome to a world of innovation Welcome to Siemens

Siemens is the great, innovative technology brand in the home appliances sector. The name stands for outstanding engineering achievements, characterised by creativity, perfection and precision. For more than 160 years now, these values have shaped the Siemens brand and provided the basis for a continuous flow of innovations, which have constantly improved peoples' lives.

In the sporting world it's meant the development of technologies like 'Hawk-Eye', a system that has revolutionised the umpiring of various sports. In the home, it's led to the creation of a continuous production line of highly advanced yet brilliantly simple products.

"Progress in the service of mankind" was the aspiration of the company's founder, Werner von Siemens. With this goal in mind, our engineers continuously endeavour to make technical advances on the performance and efficiency of home appliances, including the optimised use of resources such as water and energy. Continuing to apply new technologies has ensured Siemens appliances are amongst the most resource-efficient in the market. As Germany's and Europe's number 1 brand of built-in appliances, Siemens make technical progress something that everyone can experience directly.

Siemens. The future moving in.



The highest quality, guaranteed



As a sign of confidence we have in the quality, reliability and performance of our products, all Siemens appliances come with a 5 year warranty on parts and labour.

Testing and Life Expectancy

All built-in kitchen appliances are 100% tested during production for safety and function. Samples of standard production are selected daily for more intensive testing and models are always running 24 hours a day, 7 days a week, to simulate over 10 years' home usage. All electronic components, such as LEDs, buzzers and displays, are similarly tested to guarantee more than 10,000 hours of life, and door hinges are tested to open a minimum of 20,000 times; that's equivalent to 48 years use.

Leader in Europe



Siemens is proudly the No.1 brand of built-in appliances in Germany. This is no accident. It is a testament to the ability of Siemens to evolve with customer needs and changing lifestyles, and to provide innovative and forward thinking appliances.

Beautifully intelligent machines

At Siemens, our aim is to create a product that emphasises the value of the technology through its design. With a timeless look, clear bold lines, quality materials and precision craftsmanship.

For years, Siemens has continued to remain at the forefront of design and has received awards from major design names internationally, year after year, including, the Internal Forum (iF) award, the reddot design award and their 'best of the best' award – one of the most coveted honours reddot can bestow.



Germany's No 1 built-in brand: Sales Value % Jan 2013 – Dec 2013 as ranked by leading independent market research company.
Siemens 5 Year Warranty: Please refer to www.siemens-home.com.au for full terms and conditions.

Image for illustration purposes only

Reduced power and water consumption with Siemens home appliances

Investing in all our futures



Siemens is committed to protecting the earth's natural resources. We invest some £1.5 billion a year in the development of eco-friendly technology, and hold roughly 30,000 patents – nearly half of our entire patent portfolio – in the environmental field. Our solutions to the world's toughest questions include everything from the world's leading energy saving motors and the world's most efficient gas turbine, to the world's first and brightest white low-energy light emitting diode (LED). We're the global market leader in the offshore wind farm energy sector, and we're developing processes to capture and securely store the CO₂ emitted by fossil fuel power generation.

We believe that high-performance appliances and lower energy consumption are by no means mutually exclusive. That's why we take resource efficiency very seriously, to the extent that our appliances have gained ranks amongst the most energy and water efficient in their class. With that in mind, we will continue to develop innovative appliances with cutting-edge technology to ensure the highest efficiency.

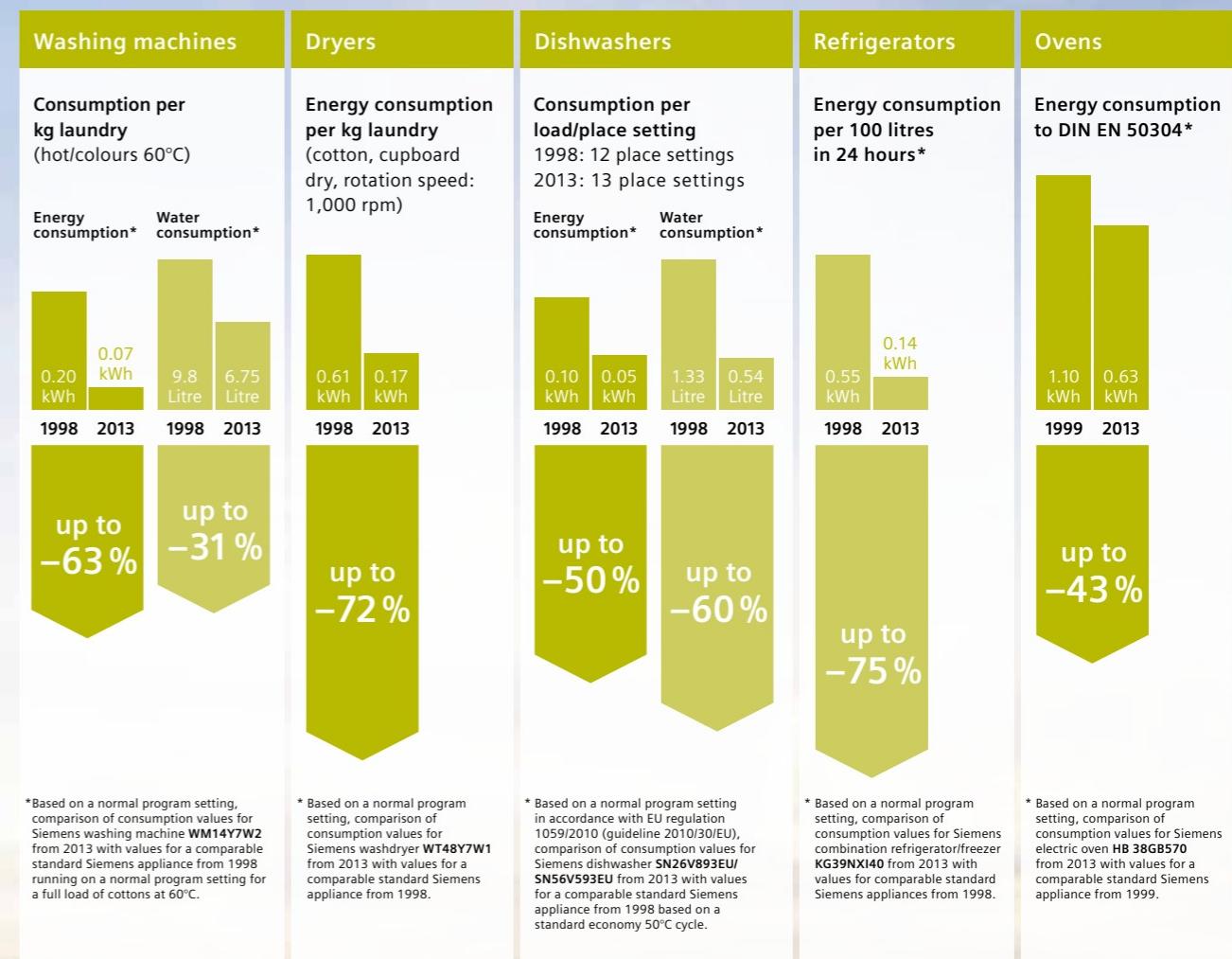
Everyday, we work to reduce your utility bills

In Australia, electrical appliances account for around 30% of energy use in the home. That's a lot of resource consumption. At Siemens, we want to do our best to conserve as much of our natural resources as possible by delivering advanced, energy efficient products.

On the following pages, you will discover some of the most energy and water efficient appliances available to you and your home. We will show you how – with the right household appliances – you can take care of the environment and your expenses.

Source: Australian Bureau of Statistics, www.abs.gov.au, Australia's Environment: Issues & Trends - 4613.0 - 2010.

98% of all components in a Siemens built-in kitchen appliance are recyclable.



Percentages expressed in the above diagram apply to appliances sold in Europe. Source: BSH Bosch und Siemens Hausgeräte GmbH.

Household appliances product life cycle

Based on appliances sold in Europe, about 90% of the total environmental impact of household appliances occurs during the appliance's long service life.

This is why the development of resource-saving products is Siemens' most enduring contribution to protecting the environment.



* According to product

**According to product and usage

Percentages expressed in the above diagram apply to appliances sold in Europe. Percentages for distribution and disposal may vary for other countries. Source: BSH Household Appliances, Munich – 2009 Environmental Report.

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Ovens

We believe that the oven is the single most important piece of equipment in your kitchen. We also think that a Siemens oven should reflect our belief in the importance of stylish design and intelligent innovation. It's a philosophy that stretches across all our ovens, so whichever one you choose you'll find it as easy to use as it is on the eye.



Built-in ovens

Cutting edge technology and innovative design come together beautifully in the Siemens built-in oven range.



Compact appliances

Including a combination steam oven, combination microwave oven and a built-in microwave oven, all compact appliances are designed to match Siemens built-in ovens.



Coffee machine

Fully automatic compact built-in coffee centre at your fingertips.



Warming drawers

Siemens warming drawers operate as seamlessly as they look.

The controls on our ovens come in a wide range of styles

High-quality, full-steel rotary controls or the latest in touch sensitive electronic technology; it's all at your fingertips with a Siemens oven. The beautifully designed fascias have dial controls that can be pushed flush for a stylish, sleek appearance. All controls are conveniently located, simple to use, and very user friendly.



Design & Innovation

Sharper and brighter with TFT

Our new TFT (Thin Film Transistor) display uses the latest technology to give you a sharper, brighter display with greater contrast, similar to the high definition you'd expect from a smart phone. It also means you can view the display from any angle, so you can easily see the progress of your dish, program status, current settings, child lock status and more.



Discover the benefits of TFT display ovens.
Scan our QR code to find out more.

Clock display options

As you'd expect from Siemens, the clocks do more than just tell the time – although they do that rather beautifully. They all act as minute minders, and will let you pre-set the oven to switch-off, or even on and off again, at specific times. Ovens with clearText offer you the choice of four different clock display variations: three analogue and one digital.



lightControl

Cooking is often an intuitive, almost instinctive process, and the user interface to our ovens has been carefully designed to enhance that natural approach. Start with the on/off button, then let your oven guide you through the cooking process. The blue indicator lights above each button and text display provide clear confirmation of active functions, and offers suggestions for optimum settings. So whether you're whipping up a quick snack or creating a festive five-course dinner, you'll always be able to see the most important information at a glance, with Siemens lightControl.

All our ovens have great features in common

Durable interior

The grey enamel interior is very hard-wearing. It is scratch and impact resistant, and not susceptible to chemical erosion such as fruit acids. We use the same protective grey enamel coating on the roasting/grill pan supplied with the ovens.

Recessed grill element

We've recessed the grill element into the roof. Not only does this make for energy efficient grilling, it also leaves more room inside the oven and helps prevent accidental contact with the heating element.

Retractable controls

Retractable dial controls make it easier to keep the oven clean.

The ultimate in interior lighting

The halogen interior light has many advantages over standard lights. It uses very little energy, and the bright, crisp, white light is perfect for illuminating the large oven interiors, allowing a clear view of the contents without having to open the door during cooking.

Our new doors: stunningly, uniquely, Siemens

Our new and unique designs make use of high-quality stainless steel, which gracefully wraps around the door of the Siemens oven. This provides a seamless transition between front panel and door: perfect co-ordination between Siemens appliances.

Large oven cavity

Our ecoClean ovens offer a large 67 net litre cavity, while the interior oven cavity of our activeClean pyrolytic ovens offer up to 65 net litres - that's more than enough space for even the largest of Christmas turkeys.



Comfort & Convenience

Now we're really cooking



Timed to perfection

All Siemens ovens feature electronic clocks with 24 hour automatic programmers, and smart technology that guides you through the process step-by-step, so that your food is cooked to perfection even when you are out.



Quiet softClose door

A concealed mechanism in the door hinge makes it impossible to close an oven door too forcefully, ensuring a quiet close.



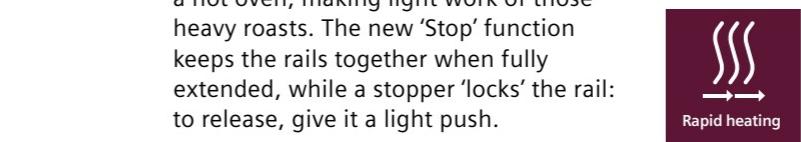
Telescopic rail system with 'Stop' function

The shelves glide out effortlessly and safely so you don't have to reach into a hot oven, making light work of those heavy roasts. The new 'Stop' function keeps the rails together when fully extended, while a stopper 'locks' the rail: to release, give it a light push.



Ovens with a memory

Select your function, temperature and cooking duration, and simply press the 'M' button. The process is now stored in the oven's memory, and can be conveniently recalled at any time by pressing 'M' and the start button.



You choose the function, we'll suggest a temperature.

Depending on which cooking function you choose, our electronic ovens will automatically suggest the temperature at which that function will produce the optimum results. The temperature can be manually adjusted using the central control dial or the +/- keys.

Why wait?
The fast rapid heating function

Most recipes require you to pre-heat the oven, but now there's no more waiting. The rapid heating function (available on all our multi-function models), brings the oven up to temperature 30% faster than normal. Once the required temperature is reached, the oven automatically reverts to your chosen cooking mode.





Cleaning

What's the best way to clean an oven?

Turn on the TV and watch your favourite film.

Introducing activeClean® from Siemens, the ultimate in self-cleaning power and convenience.

activeClean® pyrolytic



activeClean®: our ultimate self-cleaning system

activeClean® works by super-heating the oven up to approximately 500°C, to burn off any difficult deposits, all at the touch of a button. You can say goodbye to tedious scrubbing with highly toxic chemical cleaners or oven sprays, and instead just wipe away the residue with a cloth. As a safety measure, the oven door locks automatically. With its unlimited lifespan, coupled with the guarantee that all cavity surfaces, including the oven base and enamelled trays and pans will be cleaned to perfection, it is an oven that cleans as well as it cooks.



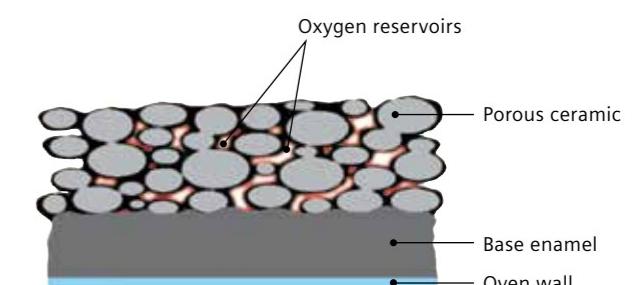
Discover the ease of activeClean®.
Scan our QR code to find out more.

ecoClean



ecoClean liners

These specially developed liners are designed to be mounted on the sidewalls, back and roof of the oven cavity. During the cooking process, grease and fat deposits are absorbed into the liners and dispersed around the microscopic ceramic spheres, which are designed to reduce cooking odours. During the cleaning cycle, the oven is heated up to a temperature of approximately 270°C, causing the release of oxygen from the spheres. This process forces traces of grease and waste deposits on the lining to break down or oxidise, leaving the ecoClean liners clean and renewed.



Easy removal of oven door

All Siemens oven doors can be easily removed for cleaning, and to gain better access for cleaning the oven interior.



Safety and quality go hand-in-hand at Siemens

The design and build of all our ovens reflect the Siemens philosophy of first class craftsmanship combined with the finest materials. And because our appliances should be as perfectly safe as they are beautifully designed, we build a host of innovative safety devices and smart, responsive warning systems into our ovens.

Image for illustration purposes only

Safety & Quality

Guaranteed peace of mind



Quadruple glazed coolTouch door with heat reflective glass

All Siemens oven doors are quadruple glazed, to ensure that door surface temperatures are kept as low as possible. The reflective inner glass keeps the heat in, while providing a safe-to-touch door on the outside.



Automatic safety switch-off

The electronic oven control system will automatically turn the oven off if it is left unattended for a prolonged period, the length of which depends on the oven temperature or grill setting. All electronic models will run on 3D hotAir Plus for up to 73 hours, provided the temperature does not exceed 140°C. The feature can be overridden, if required, by periodically adjusting the temperature.

Applies to all activeClean® models.



Door lock activeClean® ovens

When the activeClean® function is selected, the oven door automatically locks when the temperature reaches 300°C.

Child safety lock

Our child lock setting stops curious little fingers inadvertently activating the oven.

Oven residual heat indicator

With the residual heat indicator bars, the temperature of the oven remains visible even after the oven has been switched off. Once all bars have cleared, the residual temperature will be under 60°C. For meals with long cooking times, you can switch-off the oven 5-10 minutes earlier and use the residual heat to cook the rest of the meal, helping save energy.

Cooling fan

The integrated cooling fan keeps the control panel operating components cool and also helps reduce the temperatures on both the oven door and any adjacent cabinetry.

Heating & Cooking functions



Electronic control

Our ovens are designed to be clear and simple to use. The high-precision electronic temperature sensor is incredibly accurate, with a range of 30°C to 300°C. The ultra-low temperature required for producing yoghurt is just as accurately maintained as the 200°C needed for baking bread – ensuring total success time after time.



cookControl, the electronic roasting system makes roasting easy – automatically

Today haute cuisine can be incredibly easy: just use Siemens' automatic cooking programs for simple and trouble free cooking of stews, casseroles and roasts. Depending on the model, the electronic automatic cookControl offers up to 68 programs that help you prepare perfect meat, poultry and fish dishes. And using the system is perfectly simple: select the program, enter the weight of the meat, set your preference ('medium', 'rare', etc.), and the oven takes care of the rest.



Crisp on the outside, moist and tender inside: baking with hydroBaking

hydroBaking is the ideal way to bake any dish to get the perfect combination of moist on the inside and crispy on the outside. That's because the hydroBaking function retains the moisture that is naturally released from the food during cooking, rather than venting it out into the kitchen. This is especially suitable for baking pastry, bread, rolls, biscuits, choux pastry, as well as many other foods.



Ideal for the best baking results – 3D hotAir Plus

With strategically placed vents in the rear of the cavity the 3D hotAir Plus function provides improved heat distribution and constant circulation of hot air. This eliminates hot spots, allowing you to cook on three levels simultaneously.



hotAir Eco

Our research shows that cooking on a single level is the most common form of cooking in an oven. That's why Siemens developed hotAir Eco, which uses less energy when compared to cooking on up to three levels. By only using one tray, this energy efficient function distributes less heat into the oven and uses residual heat to maintain the set temperature, which would otherwise be absorbed by additional trays.



Discover the benefits of 3D hotAir Plus.
Scan our QR code to find out more.

Cooking functions guide

Siemens ovens boasts up to 14 levels of main cooking functions and offer a wide choice of heating methods providing ideal cooking options for all types of food.



3D hotAir Plus cooking
Ideal for all types of foods, cooking on up to 3 levels at the same time. Great for baking and roasting, ideal for larger joints.



hotAir Eco
Hot air is the most frequently used oven cooking function and often only one shelf level is required. Perfect for frozen or convenience foods, bread, cakes, gratins and meat.



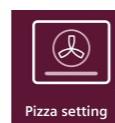
Top and bottom heat
For single shelf cooking, giving a drier, crisper result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre using this cooking system.



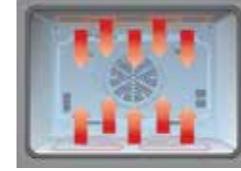
Bottom heat
Ideal for casseroles, curries and any slow cooking. Good for bain-marie cooking of crème caramels.



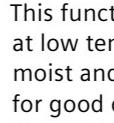
Intensive conventional heat
Uses the top heating elements, along with the more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.



Pizza setting
Achieves a crisp underside to pizza bases, quiches and pastry cases. No need to pre-heat the oven when cooking from frozen.



hydroBaking
The moisture produced by the food during cooking will remain inside the oven, giving more moist results. This setting improves the texture and keeping qualities of cakes, breads and pastry items.



Slow cooking
This function allows you to cook at low temperatures to produce moist and tender results. Ideal for good quality meat that is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. The low temperature in the oven creates the perfect cooking environment and reduces the risk of overcooking.



Hot air grilling
Perfect for poultry and duck up to 2.5kg, and smaller cuts of meat. Also ideal for crisping pork crackling (use for the last 30 minutes for a perfect crispy finish).



Full width surface grill
Full width surface grill gives you precision grill temperature control for a full width grill.



Centre surface grill
Because you only use the centre of the grill this is perfect for cooking smaller quantities.



Keep warm setting
Food can be kept warm in the oven on this setting until it's ready to be served.



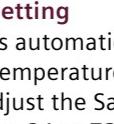
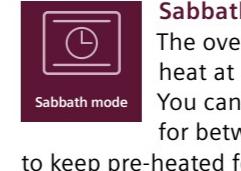
Plate warming function
As food stays warm for longer on pre-heated plates, you can warm up your plates and serving dishes with this function.



Defrosting
Gently defrost a delicate gateaux, large joint of meat or turkey. This setting circulates room temperature air away from airborne contaminants.



cookControl
This offers you 68 different programs for fresh and frozen foods. Simply enter the appropriate cooking program, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.



Sabbath setting
The oven is automatically set to conventional heat at a temperature of 85-140°C. You can adjust the Sabbath setting duration for between 24 to 73 hours. Designed to keep pre-heated food warm for a period of time.

Ovens



HB78G4590A
60 cm Built-in Pyrolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 65 litre cavity Multi-function oven with 14 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - hotAir Eco - Top and bottom heating - Bottom heating - Intensive heating - Pizza setting - hydroBaking - Slow cooking - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Keep warm - Plate warming - Defrosting cookControl68 with 68 automatic cooking programs Automatic rapid heating Sabbath mode Meat probe Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> Coloured TFT LCD display screen 96 mm fascia panel to match compact appliances LED lightControl fascia panel Retractable and illuminated metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Clear text display with 30 different language options Electronic clock and timer with end time programming Actual temperature and recommended temperature display Memory function Telescopic rails, 3-fold - fully extendable with stop function softLight halogen cavity illumination (ceiling and side wall) Cavity illumination activated when door opened softClose oven door
Cleaning	<ul style="list-style-type: none"> activeClean® automatic pyrolytic self-cleaning function activeClean® compatible enamel accessories Automatic door lock during cleaning process Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings and door (door optionally activated function) Quadruple glazed coolTouch door Residual heat indicator Heat reflective glass Automatic safety switch-off function Integrated cooling fan Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> 2 enamel baking trays - activeClean® compatible 1 universal pan - activeClean® compatible 1 split grill tray - activeClean® compatible 1 wire rack 1 set activeClean® pan supports Meat probe
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 590-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 65 litre net cavity volume 1pc circular and 1pc rectangular halogen oven lights - 50 W 3.65 kW total connected load 220-240 V / 50-60 Hz / 16 Amp



HB78GU570A
60 cm Built-in Pyrolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 65 litre cavity Multi-function oven with 14 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - hotAir Eco - Top and bottom heating - Bottom heating - Intensive heating - Pizza setting - hydroBaking - Slow cooking - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Keep warm - Plate warming - Defrosting cookControl68 with 68 automatic cooking programs Automatic rapid heating Sabbath mode Meat probe Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> Coloured TFT LCD display screen 96 mm fascia panel to match compact appliances LED lightControl fascia panel Retractable and illuminated metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Clear text display with 30 different language options Electronic clock and timer with end time programming Actual temperature and recommended temperature display Memory function Telescopic rails, 3-fold - fully extendable with stop function softLight halogen cavity illumination (ceiling and side wall) Cavity illumination activated when door opened softClose oven door
Cleaning	<ul style="list-style-type: none"> activeClean® automatic pyrolytic self-cleaning function activeClean® compatible enamel accessories Automatic door lock during cleaning process Active odour catalyser and vapour (grease) filter Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings and door (door optionally activated function) Quadruple glazed coolTouch door Residual heat indicator Heat reflective glass Automatic safety switch-off function Integrated cooling fan Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> 2 enamel baking trays - activeClean® compatible 1 universal pan - activeClean® compatible 1 split grill tray - activeClean® compatible 1 wire rack 1 set activeClean® pan supports
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 575-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 65 litre net cavity volume 1pc circular and 1pc rectangular halogen oven lights - 50 W 3.65 kW total connected load 220-240 V / 50-60 Hz / 16 Amp



HB76GU560A
60 cm Built-in Pyrolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 65 litre cavity Multi-function oven with 11 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - hotAir Eco - Top and bottom heating - Bottom heating - Pizza setting - hydroBaking - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Keep warm - Defrosting cookControl40 with 40 automatic cooking programs Automatic rapid heating Sabbath mode Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> LED lightControl fascia panel Retractable and illuminated metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Electronic clock and timer with end time programming Actual temperature and recommended temperature display Memory function Telescopic rails, 3-fold - fully extendable with stop function softLight halogen cavity illumination (ceiling and side wall) Cavity illumination activated when door opened softClose oven door
Cleaning	<ul style="list-style-type: none"> activeClean® automatic pyrolytic self-cleaning function activeClean® compatible enamel accessories Automatic door lock during cleaning process Active odour catalyser and vapour (grease) filter Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings and door (door optionally activated function) Quadruple glazed coolTouch door Residual heat indicator Heat reflective glass Automatic safety switch-off function Integrated cooling fan Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> 2 enamel baking trays - activeClean® compatible 1 universal pan - activeClean® compatible 1 split grill tray - activeClean® compatible 1 wire rack 1 set activeClean® pan supports
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 575-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 65 litre net cavity volume 1pc circular and 1pc rectangular halogen oven lights - 50 W 3.65 kW total connected load 220-240 V / 50-60 Hz / 16 Amp



HB75GU550A
60 cm Built-in Pyrolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 65 litre cavity Multi-function oven with 9 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - hotAir Eco - Top and bottom heating - Bottom heating - Pizza setting - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Defrosting Automatic rapid heating Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> LED lightControl fascia panel Retractable metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Electronic clock and timer with end time programming Actual temperature and recommended temperature display softLight cavity illumination (ceiling) Cavity illumination activated when door opened softClose oven door
Cleaning	<ul style="list-style-type: none"> activeClean® automatic pyrolytic self-cleaning function activeClean® compatible enamel accessories Automatic door lock during cleaning process Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings Quadruple glazed coolTouch door Residual heat indicator Heat reflective glass Automatic safety switch-off function Integrated cooling fan Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> 1 enamel baking trays - activeClean® compatible 1 universal pan - activeClean® compatible 1 split grill tray - activeClean® compatible 1 wire rack 1 set activeClean® pan supports
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 575-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 65 litre net cavity volume 1pc circular oven light - 40 W 3.65 kW total connected load 220-240 V / 50-60 Hz / 16 Amp

Ovens



HB56GU550A
60 cm Built-in Ecolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 67 litre cavity Multi-function oven with 11 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - hotAir Eco - Top and bottom heating - Bottom heating - Pizza setting - hydroBaking - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Keep warm - Defrosting cookControl40 with 40 automatic cooking programs Automatic rapid heating Sabbath mode Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> LED lightControl fascia panel Retractable and illuminated metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Electronic clock and timer with end time programming Actual temperature and recommended temperature display Memory function Telescopic rails, 3-fold - fully extendable with stop function softLight two fold cavity illumination (ceiling and side wall) Cavity illumination activated when door opened softClose oven door
Cleaning	<ul style="list-style-type: none"> ecoClean self-cleaning function (rear, sides and ceiling) Active odour catalyser and vapour (grease) filter Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings Quadruple glazed coolTouch door Residual heat indicator Heat reflective glass Automatic safety switch-off function Integrated cooling fan Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> 2 enamel baking trays 1 universal 1 split grill tray 1 wire rack
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 575-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 67 litre net cavity volume 1pc circular and 1pc rectangular oven lights - 65 W 3.65 kW total connected load 220-240 V / 50-60 Hz / 16 Amp



HB43GS550A
60 cm Built-in Ecolytic Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> Large capacity 67 litre cavity Multi-function oven with 5 heating methods <ul style="list-style-type: none"> - 3D hotAir Plus - Top and bottom heating - Bottom heating - Hot air grilling - Radiant grilling - large surface Automatic rapid heating Temperature control from 50°C to 270°C
Design and Innovation	<ul style="list-style-type: none"> LED lightControl fascia panel Retractable metal coated control dial Metal handle bar 5 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> Electronic clock and timer with end time programming Telescopic rails, 2-fold (partially extendable) softLight cavity illumination (ceiling)
Cleaning	<ul style="list-style-type: none"> ecoClean self-cleaning function (rear, sides and ceiling) Full glass inner door Grey enamel oven interior with smooth inner side walls Removable door
Safety and Quality	<ul style="list-style-type: none"> Child lock for settings Quadruple glazed coolTouch door Heat reflective glass Integrated cooling fan
Supplied Accessories	<ul style="list-style-type: none"> 2 enamel baking trays 1 universal 1 split grill tray 1 wire rack
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 595 x 595 x 548 mm Built-in: 575-597 x 560 x 550 mm Cavity: 329 x 482 x 405 mm
Technical Information	<ul style="list-style-type: none"> 67 litre net cavity volume 1pc circular oven light - 40 W 3.5 kW total connected load 220-240 V / 50-60 Hz / 16 Amp

Oven accessories

Part No. HZ324000	For models
Wire rack to fit inside universal pan	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ325000	For models
Split grill tray	HB43GS550A HB56GU550A
Part No. HZ327000	For models
Pizza baking stone – including wooden bread paddle	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ331000	For models
Enamelled baking tray	HB43GS550A HB56GU550A
Part No. HZ331010	For models
Enamelled baking tray – non-stick coating	HB43GS550A HB56GU550A
Part No. HZ332000	For models
Enamelled universal pan	HB43GS550A HB56GU550A
Part No. HZ332010	For models
Enamelled universal pan – non-stick coating	HB43GS550A HB56GU550A

Part No. HZ333000	For models
Enamelled profi pan – extra deep	HB43GS550A HB56GU550A
Part No. HZ333001	For models
Enamelled profi pan lid	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ334000	For models
Wire rack	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ325070	For models
Split grill tray – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ331070	For models
Enamelled baking tray	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ332070	For models
Enamelled baking tray – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
Part No. HZ333072	For models
Enamelled Profi pan – extra deep	HB75GU550A HB76GU560A HB78GU570A HB78G4590A

Compact appliances

All Siemens compact appliances in the range coordinate with each other perfectly. Whether you are aiming for clean, vertical lines or are positioning two or three models side-by-side, everything lines up perfectly.



Introducing the compact oven range from Siemens



Sharper and brighter with TFT

Our new TFT (Thin Film Transistor) display uses the latest technology to give you a sharper, brighter display with greater contrast, similar to the high definition you'd expect from a smart phone.



lightControl

Featuring the same electronic control concept as the single ovens, the Siemens range of compact ovens co-ordinate perfectly with full-sized single ovens when installed in a column. The interactive TFT clearText display guides you easily through the available settings, and when not in use the central control dial can be retracted to sit flush with the fascia.



Multi-function cooking

Siemens offers three compact multi-function ovens in the range:

- combination steam oven
- combination microwave oven
- built-in microwave

The combination ovens offer up to 14 functions as well as cookControl70, Siemens' pre-set automatic cooking programs. Plus, use one of the available memory positions to ensure your favourite recipes are cooked to perfection every time.



cookControl70

Cooking has never been easier with up to 70 different programs for fresh and frozen foods. Simply enter the appropriate cooking program, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.



Memory function

Start cooking, select the function, temperature and cooking duration, and press the 'M' button. The process is now stored in the oven's memory, and can be conveniently recalled at any time by simply pressing 'M' and the start button.



Interior cavity

With interior cavity space from 35 net litres to 42 net litres, the Siemens compact range offers substantial cavity space for various cooking requirements.

The ultimate in interior lighting

The halogen interior light has many advantages over standard lights. It uses very little energy, yet gives off an extra bright, crisp, white light that is perfect for illuminating the large oven interiors, allowing a clear view of the contents without having to open the door during cooking.



Built-in microwave and combination microwave

The speed and convenience of the microwave has made it a must-have in most kitchens. Through leading technology and sophisticated design, Siemens promotes this quiet convenience to a kitchen centrepiece.

Combination microwave

The Siemens combination microwave is primarily a multi-function oven, but offers the option of a microwave function which can be used independently or in combination with many of the standard cooking functions. It's perfect for those occasions when traditional cooking results are needed, but in a fraction of the time. Not only that, but you can choose from up to 70 automatic defrost, cooking and microwave combination programs for perfect results every time.

Built-in microwave

An attractive design gives our purpose-made microwave a proud position amongst our suite of cooking appliances. Plus, we've made room for your culinary art. Even large platters and bowls fit easily into its generous interior. The simple, clear arrangement of the control elements makes using our microwave particularly logical and intuitive. At a height of 45 cm, it's perfectly suited for installation in a tall cupboard or in a side-by-side configuration.

The ideal activeClean® tower configuration

Combine a combination microwave oven with activeClean® (HB86P575BP) with an activeClean® 60cm single oven for the ideal tower configuration. Complete cooking flexibility with a massive 107 litres net capacity. And because both ovens feature activeClean®, you'll never have to manually clean again.



Programming

1-2-3-stage programming

Siemens microwaves allow you to program the appliance to run up to three consecutive power levels and cooking times for ultimate convenience.



Memory function

Automatic cooking programs

Siemens microwave and combination microwaves feature automatic cooking and defrost programs.





Cooking with steam

Steam and combination steam cooking is used extensively in commercial catering and baking as it ensures moist and tender results. It is also gentler than traditional cooking methods, so there is no loss of texture, taste or colour. Steam cooking is healthier too. Far fewer vital vitamins, minerals and nutrients are lost with steam cooking, so there is no need to add salt or oil.

Multi-talented, healthy, coordinated. The Siemens combination steam oven has it all

How does it work?

The Siemens combination steam oven is quick and easy to install. No plumbing is required as the removable water tank has sufficient capacity to provide up to 70 minutes steam cooking at full power. Water is fed into the oven cavity and heated by a powerful element in the base of the appliance, and as only the amount of water needed for the cooking process is heated, no energy is wasted. The ovens are thermostat controlled to allow steam temperatures of 35-100°C – ideal for all types of fish, meat, poultry and vegetables.



Traditional hot air cooking

The oven function offers a temperature range of 30-230°C, which is ideal for traditional baking and roasting. The size of the oven is also practical when a smaller capacity is required.



Combination steam cooking

Pure steam cooking has its benefits, but it may not be the ideal option for foods that need browning and crisping. This is where the combination steam oven really comes into its own. Combining traditional hot air cooking with steam cooking delivers moist, tender and browned meats, and well-risen, crusty bread. Moist and tender roast pork with crispy crackling is perfectly cooked using the combination appliance.

Reheating

Reheating leftovers or food for latecomers using steam ensures the food is refreshed, moist and retains its texture, while using less energy than other methods.

Cleaning and de-scaling

The Siemens combination steam oven features a durable high-quality stainless steel interior and catering quality stainless steel accessories for easy cleaning. There are also dedicated de-scaling and cleaning programs – the electronic display advises you when they need to be run.



Discover the benefits
of steam cooking.
Scan our QR code
to find out more.

Combination steam oven



HB36D575BP
60 cm Built-in Combination Steam Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> ■ 35 litre cavity ■ 1.3 litre water tank ■ Multi-function oven with 9 heating methods <ul style="list-style-type: none"> - Fan forced hot air - 30°C to 230°C - Steam cooking - 35°C to 100°C - Fan forced hot air and steam combination - 120°C to 230°C - Slow cooking - Reheat - Prove - Keep warm - Plate warming - Defrosting ■ cookControl70 with 70 automatic cooking programs ■ Temperature control from 30°C to 230°C
Design and Innovation	<ul style="list-style-type: none"> ■ Coloured TFT LCD display screen ■ LED lightControl fascia panel ■ Retractable and illuminated metal coated control dial ■ Metal handle bar ■ 4 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> ■ Clear text display with 30 different language options ■ Electronic clock and timer with end time programming ■ Actual temperature and recommended temperature display ■ Memory function ■ Water tank half-full and empty indicator ■ softLight halogen cavity illumination (side wall) ■ Cavity illumination activated when door opened
Cleaning	<ul style="list-style-type: none"> ■ Steam cleaning aid function ■ Descaling program ■ Full glass inner door ■ Stainless steel cavity ■ Removable door
Safety and Quality	<ul style="list-style-type: none"> ■ Child lock for settings ■ Triple glazed door ■ Heat reflective glass ■ Integrated cooling fan ■ Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> ■ 1 wire rack ■ 2 perforated baking trays ■ 2 solid baking trays ■ 1 cleaning sponge
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 454 x 595 x 550 mm ■ Built-in: 450 x 560 x 550 mm ■ Cavity: 265 x 325 x 402 mm
Technical Information	<ul style="list-style-type: none"> ■ 35 litre net cavity volume ■ 1pc circular oven light - 25 W ■ 1.9 kW total connected load ■ 220-240 V / 50-60 Hz / 10 Amp

Combination microwave oven



HB86P575BP
60 cm Built-in Pyrolytic Combination Microwave Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> ■ 42 litre cavity ■ Multi-function oven with 14 heating methods <ul style="list-style-type: none"> - 3D hotAir plus - Fan forced hot air - Top and bottom heating - Bottom heating - Intensive heating - Slow cooking - Hot air grilling - Radiant grilling - large surface - Radiant grilling - small surface - Keep warm - Plate warming - Microwave cooking - Microwave and 3D hotAir combination cooking - intensive ■ Combination cooking using microwave and choice of 6 conventional heating functions ■ Microwave with inverter technology ■ 5 true microwave power settings - 90, 180, 360, 600, 1000 W ■ 3-stage programming ■ cookControl70 with 70 automatic cooking programs ■ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	<ul style="list-style-type: none"> ■ Coloured TFT LCD display screen ■ LED lightControl fascia panel ■ Retractable and illuminated metal coated control dial ■ Metal handle bar ■ 3 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> ■ Clear text display with 30 different language options ■ Electronic clock and timer with end time programming ■ Actual temperature and recommended temperature display ■ Memory function ■ softLight halogen cavity illumination (side wall) ■ Cavity illumination activated when door opened
Cleaning	<ul style="list-style-type: none"> ■ activeClean® automatic pyrolytic self-cleaning function ■ Automatic door lock during cleaning process ■ Grey enamel oven interior
Safety and Quality	<ul style="list-style-type: none"> ■ Child lock for settings ■ Quadruple glazed coolTouch door ■ Heat reflective glass ■ Integrated cooling fan ■ Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> ■ 1 wire rack ■ 1 wire rack to fit universal pan ■ 1 universal pan
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 454 x 595 x 531 mm ■ Built-in: 450 x 560 x 550 mm ■ Cavity: 226 x 424 x 366 mm
Technical Information	<ul style="list-style-type: none"> ■ 42 litre net cavity volume ■ 1pc rectangular halogen oven light - 20 W ■ 3.6 kW total connected load ■ 220-240 V / 50-60 Hz / 15 Amp

Microwave oven



HF35M562BP
60 cm Built-in Microwave Oven Stainless Steel

Oven Type and Heating Functions	<ul style="list-style-type: none"> ■ 36 litre cavity ■ Microwave with inverter technology ■ 5 true microwave power settings - 90, 180, 360, 600, 1000 W ■ 3-stage programming ■ cookControl9 with 9 automatic cooking programs
Design and Innovation	<ul style="list-style-type: none"> ■ LED lightControl fascia panel ■ Retractable and illuminated metal coated control dial ■ Frameless design (no trim kit required) ■ Metal handle bar ■ 4 shelf levels
Comfort and Convenience	<ul style="list-style-type: none"> ■ Electronic clock and timer ■ Memory function ■ softLight halogen cavity illumination (side wall) ■ Cavity illumination activated when door opened
Cleaning	<ul style="list-style-type: none"> ■ Grey enamel oven interior
Safety and Quality	<ul style="list-style-type: none"> ■ Integrated cooling fan ■ Suspended operation when door open
Supplied Accessories	<ul style="list-style-type: none"> ■ 1 wire rack
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 454 x 595 x 563 mm ■ Built-in: 450 x 560 x 550 mm ■ Cavity: 242 x 430 x 345 mm
Technical Information	<ul style="list-style-type: none"> ■ 36 litre net cavity volume ■ 1pc rectangular halogen oven light - 25 W ■ 1.22 kW total connected load ■ 220-240 V / 50-60 Hz / 10 Amp

Compact appliance accessories

Part No. HZ36DB



Description Combination steam oven roasting tray set

For models HB36D575BP



Description Enamelled baking tray

For models HB86P575BP



Part No. HZ86G000



Description Enamelled universal pan

For models HB86P575BP

Part No. HZ86U000

Description Cabinetry cover panel when HB36D575BP, HF35M562BP or HB86P575BP is installed above a 60 cm built-in oven

For models HB36D575BP, HF35M562BP, HB86P575BP



The compact coffee centre. Meet the barista in your kitchen...

Our sophisticated fully automatic compact built-in coffee centre makes all kinds of hot drinks with flair. Discover a new espresso world, where every process from bean to cup is, as the Italians say, perfetto.

Perfect flavour

There are 800 sub-flavours in a cup of espresso. To allow these wonderful flavours to unfold, our senseFlow system sustains the water at the ideal temperature for 30 seconds during the brewing process, giving you perfect flavour every time. With minimal heat-up time and minimum standby power, it's also a unique, energy saving feature.

If you like your coffee extra-large or extra-strong, the aromaDoubleShot option ensures your desired strength or size without compromising on that perfect intensive flavour. And you can even adjust your filling capacity, outside of the standard small, medium or large options. Coffee just how you like it, no compromise.

Perfect design

Espresso connoisseurs who are enthralled by the entire espresso-making process will love the transparency and intuitive operation of our coffee centre.

Perfect crema

A golden-brown, creamy and long-lasting crema is the trademark of a really good espresso. To achieve this, a constant pressure is key in extracting the maximum flavour from the beans. Preparing espresso requires the talents and instinct of a first class barista. With our compact coffee centre, we have built those skills into the very fabric of the machine with our 'aroma pressure system'. The convex design of the tamper allows even more flavour to be released from the ground coffee. So no matter how much coffee you use, you'll always end up with the perfect crema. Automatically.

Perfect top

A fine milky foam, as frothy as lightly whipped cream: that's the basis of the ultimate cappuccino. An optimised swirling process produces the ultimate in fine, milky foam for the perfect result every time via the independent milk system.

Coffee machine



TK76K573P
Fully Automatic Built-in Coffee Machine Stainless Steel

Beverages and Functions	<ul style="list-style-type: none"> ■ One touch function for Latte Macchiato, Cappuccino, Milk Coffee and 'My Coffee' ■ Personalised 'My Coffee' function ■ Pre-brewing function ■ Individually adjustable functions including grinding grade, cup size, strength and temperature ■ Milk froth, warm milk and hot water separately available ■ Height adjustable coffee and milk outlet (max 150 mm)
Design and Innovation	<ul style="list-style-type: none"> ■ Clear text display with 30 different language options ■ Early warning of bean container and water tank close to empty ■ Bean container and water tank empty indicator ■ Removable brewing unit and 2.5 litre water tank ■ One touch button for appliance to eject of its chassis automatically for easy access to bean container, grinder and water tank
Comfort and Convenience	<ul style="list-style-type: none"> ■ LED display ■ Innovative senseFlow heating system ■ Innovative brewing technology with aromaPressure system ■ High-quality creamCentre milk nozzle with suction function ■ Intelligent autoValve system switches automatically between steam and hot water ■ silentCeram drive ceramic grinding unit ■ Sound absorption for noise reduction ■ Illuminated coffee outlet ■ Bean container with aroma preservation lid for up to 1000 g ■ 19 bar pump pressure
Cleaning	<ul style="list-style-type: none"> ■ Fully automatic descaling and cleaning program (combined program calc'n'clean) ■ Automatic rinse cycle when switched on and off ■ Hygienic single portion cleaning function ■ Quick rinse creamCentre milk system ■ Removable milk nozzle parts for easy cleaning (dishwasher safe) ■ Display of remaining cups before cleaning or descaling
Supplied Accessories	<ul style="list-style-type: none"> ■ 1 BRITA water filter cartridge ■ 1 measuring spoon ■ 1 milk container and hose ■ 1 set assembly screws ■ Cleaning and descaling tablets
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 454 x 594 x 535 mm ■ Built-in: 450 x 564 x 514 mm
Technical Information	<ul style="list-style-type: none"> ■ Electrical connection rating 1700 W ■ 0.81 kW total connected load ■ 220-240 V / 50-60 Hz / 10 Amp

Siemens warming drawers

A Siemens warming drawer is the ideal addition to any kitchen. With an adjustable temperature range of 30°C to 80°C, a Siemens warming drawer can warm dinnerware, or it can keep food hot for up to one hour, safely and hygienically. Not only that, but you can use your Siemens warming drawer to prove dough, gently thaw delicate items, to warm food and even gently slow cook. It's a must have for the modern kitchen.

Made to match

Designed to co-ordinate with Siemens single ovens and compact models. Available as 140mm or 290mm models which hold up to 12 or 40 plates respectively and feature four temperature options ranging from 30 to 80°C. A handleless 'push-pull' mechanism uses a simple indicator light to tell you at a glance whether the drawer is on or off. These warming drawers operate as seamlessly as they look.

Easy access

The fully extendable pull-out drawer allows easy access to the contents and can accommodate up to 25kg.

Cleaning made simple

The warming drawers' easy to clean smooth and hard-wearing ceramic glass base is recessed, which allows for any spills to be easily contained and cleaned.



Warming drawers



HW290562BP
60 cm Built-in Warming Drawer

Heating Functions	<ul style="list-style-type: none"> ■ 290 mm high warming drawer ■ 4 temperature controls including bottom and fan heating suitable for <ul style="list-style-type: none"> - Slow cooking - Proving yeast dough - Defrosting - Keeping food warm - Pre-warming cups, plates and ovenware ■ Temperature control from 30°C to 80°C
Design and Innovation	<ul style="list-style-type: none"> ■ Stainless steel frame with black toughened glass ■ Metal bar handle
Comfort and Convenience	<ul style="list-style-type: none"> ■ Fully extendable telescopic drawer ■ Accommodates up to 120 espresso cups or 12 place settings: <ul style="list-style-type: none"> - 12 x 24 cm dinner plates - 12 x 10 cm soup bowls - 1 x 19 cm serving dish - 1 x 17 cm serving dish - 2 x 32 cm meat plates
Cleaning	<ul style="list-style-type: none"> ■ Stainless steel cavity with toughened glass base
Safety and Quality	<ul style="list-style-type: none"> ■ coolTouch front
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 290 x 595 x 544 mm ■ Built-in: 290 x 560 x 550 mm ■ Cavity: 245 x 465 x 457 mm
Technical Information	<ul style="list-style-type: none"> ■ 52 litre cavity volume ■ 25 kg max weight capacity ■ 0.81 kW total connected load ■ 220-240 V / 50-60 Hz / 10 Amp

HW1405P2BP
60 cm Built-in Warming Drawer

Heating Functions	<ul style="list-style-type: none"> ■ 140 mm high warming drawer ■ 4 temperature controls including bottom and fan heating suitable for <ul style="list-style-type: none"> - Slow cooking - Proving yeast dough - Defrosting - Keeping food warm - Pre-warming cups, plates and ovenware ■ Temperature control from 30°C to 80°C
Design and Innovation	<ul style="list-style-type: none"> ■ Stainless steel frame with black toughened glass ■ Handle-free drawer with push touch opening mechanism
Comfort and Convenience	<ul style="list-style-type: none"> ■ Fully extendable telescopic drawer ■ Accommodates up to 80 espresso cups or 6 place settings: <ul style="list-style-type: none"> - 6 x 24 cm dinner plates - 6 x 10 cm soup bowls - 1 x 19 cm serving dish - 1 x 17 cm serving dish - 1 x 32 cm meat plates
Cleaning	<ul style="list-style-type: none"> ■ Stainless steel cavity with toughened glass base
Safety and Quality	<ul style="list-style-type: none"> ■ coolTouch front
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance: 141 x 595 x 544 mm ■ Built-in: 141 x 560 x 550 mm ■ Cavity: 95 x 465 x 457 mm
Technical Information	<ul style="list-style-type: none"> ■ 20 litre cavity volume ■ 25 kg max weight capacity ■ 0.81 kW total connected load ■ 220-240 V / 50-60 Hz / 10 Amp

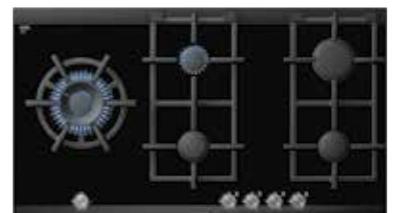
Cooktops

Introducing the Siemens cooktop range, where eye-catching design and razor-sharp looks go hand-in-hand with innovative technology and ergonomic design. Whether you choose the cutting-edge innovation of full-surface induction cooking, or a more traditional gas cooktop with a contemporary twist, all of our cooktops are designed to coordinate beautifully with your other Siemens appliances.



Induction

Experience the ultimate in induction cooking - quick, safe, efficient, and offering maximum freedom in the kitchen.



Gas

Discover Siemens high-speed wok burner technology in a variety of cooktop configurations and trims.



Domino

With domino modular cooktops, Siemens gives you the freedom of designing your own cooking centre - choose from Induction, Gas, BBQ grill and a Teppanyaki hot plate.

Experience the benefits of induction cooking

Induction is recognised as one of the quickest, safest and most efficient methods of cooking. When a pan with a magnetic base is placed on the cooktop, the coil situated below the ceramic surface creates a powerful electromagnetic field, which induces a current and generates heat almost instantly and directly into the pan.

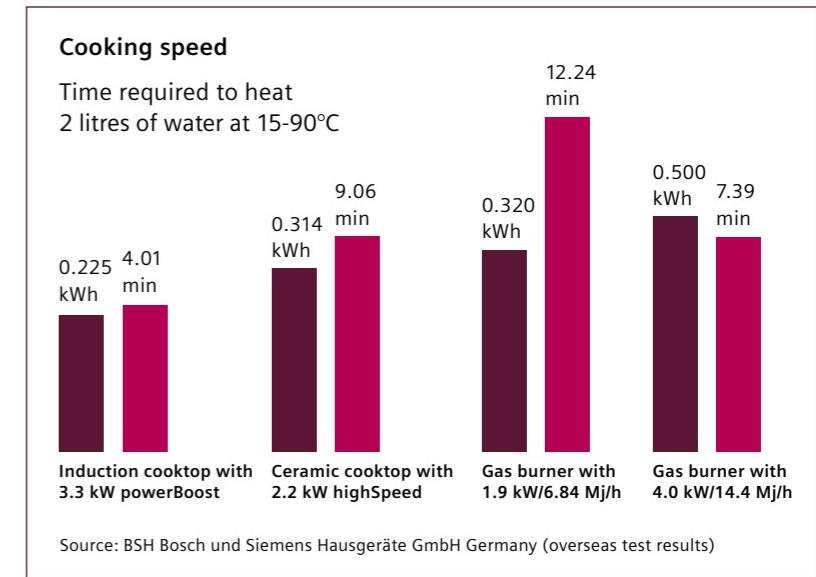


Induction cooking – the cool heat

Cooking is fun. Particularly if you use the best ingredients. Now you too can experience the benefits of innovative induction cooktops by Siemens. When cookware with a magnetic base is placed on the cooktop, the coils below the ceramic glass surface create a powerful magnetic field, inducing a current and generating heat instantly and directly to the pan. So not only can you look forward to reduced cooking times and increased safety, but you'll also spend a lot less time cleaning up afterwards. Once you've invested in our technology, you'll wonder how you ever did without it.

Induction cooktops are faster

Induction cooking is recognised as one of the quickest methods of cooking while allowing instant and accurate temperature control.



More efficient

The energy travels straight to your pot and heats its content, meaning that virtually no energy is wasted. And because the heat arrives so quickly, you use less electricity than you would with a conventional cooktop.

Pans suitable for induction cooktops

Only pans with a ferrous/magnetic base can be used with induction cooktops. To be certain that your cooktop performs at its best, make sure you invest in a set of good quality pans. Look for pans with a smooth, flat base – those with steel and aluminium sandwich construction are particularly good at distributing heat. Check with your pan manufacturer if you are not sure or simply apply a magnet to the base of the pan (it must be magnetic). Siemens offer a range of suitable induction cookware as optional accessories. These items have been specially selected by Siemens, following intensive testing and will ensure optimum performance when used with our induction cooktops.



Design & Innovation

Facetted front edge design

With surface-level styling, the front of the ceramic cooktops feature a stunning black glass angled front edge with brushed stainless steel side trims.



No more scorching – the frySensor Plus

It's nice to have some help with your frying. That's why Siemens developed the new frySensor Plus, which works by automatically adjusting the frying temperatures according to the type of food. With a choice of four temperature levels and nine cooking programs, the frySensor Plus ensures perfect results. Just select the desired frying program and a signal tone will let you know when the frying pan has reached the right temperature. It also offers the best possible protection for the pan's interior coating. And since the pan's temperature is monitored and kept constant during the entire frying process, it spares you the trouble of making manual adjustments.

Available on selected Induction cooktops.



Innovative touchSlider control

A market first by Siemens, the touchSlider control works by gliding your fingertip over the control panel to select the appropriate power level. The 60, 80 and 90cm cooktops feature one single monoSlider control while the flush-mounted 90cm features five multiSlider controls.



Automatic pan recognition

Siemens' intelligent pan recognition feature means the cooktop will only operate if it recognises the pan is in place.



flexInduction

Imagine a cooktop that blends beautiful design with flawless technology. A surface that literally changes the way you cook, forever. Siemens flexInduction is all about precision and flexibility. With the touch of a button two cooking zones become one large induction surface. The merged cooking zone then automatically adjusts to the number and size of your pots, heating them with the utmost exactitude for minimal energy waste.



freeInduction

Innovative cooking without predefined cooking zones: with full-surface induction technology, you're free to place your pots and pans as you wish. The intelligent surface automatically detects and saves the size, shape and position of your cookware, and the TFT touch-screen display allows you to manage each item of cookware individually – giving you maximum oversight and freedom.



Comfort & Convenience



Variable power levels

Most models feature a variable 17-stage electronic temperature display that offers you complete control over your cooking from a low simmer to a rapid boil.



quickStart

When you turn on the cooktop, the quickStart function automatically identifies and selects the cooking area on which you have placed the pot. All you have to do is adjust the temperature setting.



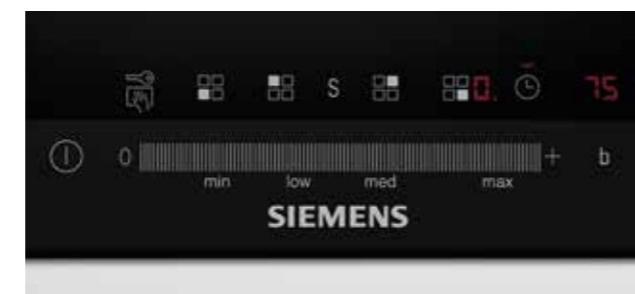
Boost function

The boost function increases the power output of the selected zone by approximately 50% by 'borrowing' power from its partner cooking zone.



Energy consumption

The Energy Consumption Display allows you to see how much energy you use from the time you start cooking until the cooktop is switched off. Over time you'll develop the most energy efficient cooking habits.



reStart

In case the cooktop automatically turns itself off, say because of spilled liquid on the user interface, the reStart function lets you return to your selected settings simply by tapping on the power button within four seconds of the cooktop switching off.



Timer

Most Siemens cooktops feature a timer that can be used in two ways: as an independent timer (that sounds a signal at the end of the cooking time) or to automatically switch-off the cooking zone at the end of the cooking time.



Cleaning

Easier to clean. Safer to use

Because the induction cooktop is warmed only by the heat transferred back from the cookware and its contents, spillages are less likely to burn on, and there is normally no need to wait for the glass to cool down before simply wiping it over with a cloth. And if you turn on an induction cooktop without having a pot or pan on it, there is zero risk of burning yourself – because the cooktop itself doesn't heat up at all.



wipeProtection

Cooking with passion can sometimes lead to a spill or two, that's why Siemens has developed the wipeProtection function. Simply activate wipeProtection to freeze settings for approximately 20 seconds. This provides enough time to clean up any accidental spills, without affecting any program settings.



Residual heat indicators

All models feature a two-stage residual heat indicator for each cooking zone. The built-in LED shows 'H' when the zones are above 85°C, and 'h' if between 65-85°C. This is perfect for keeping food warm or for slowly finishing off cooking.



Automatic safety switch-off

Built-in sensors enable the cooktop to switch-off in the event it is left unattended.

Freedom & flexibility

Perhaps you've got an especially large roasting dish, or lots of little saucepans that all need to be squeezed onto the hob at the same time. A conventional cooktop typically gives you four (or at best, five) burners, rarely accommodating an oversized roasting dish. Introducing the freedom and flexibility of Siemens freeInduction and flexInduction cooktops.



Experience the efficiency, precision and beauty of Siemens freeInduction

Cook freely and in-line with your tastes

Get ready to enjoy maximum freedom in the kitchen. Full surface induction technology lets you arrange up to four cookware pieces at any one time without restricted or predefined cooking zones. Innovative surface induction automatically detects the size, shape and position of each item – cooking has never been so free.

Follow your cookware wherever it goes

The new micro module technology beneath the ceramic glass surface is made up of 48 inductors providing full surface induction cooking. Using magnetism, only those inductors with cookware on them are activated and these interconnect to form a single controllable unit. Even if you do rearrange your cookware at any time, the innovative inductors detect this and react immediately.



It's all under control: the TFT touch-screen display

The user friendly, full colour TFT touch-screen interface detects the size, shape and position of each piece of cookware and displays the cooking status and relevant program information throughout the entire cooking process.

If you need to move your cookware around, the power transfer settings technology will automatically detect the shift of the cookware including the power and timer settings. The clever TFT touch controls give you the option to transfer the settings or start again.

What's more, whenever you move your cookware its location on the cooktop will be captured on the display.

Liberate your pans from restrictive cook zones, with flexInduction

Siemens flexInduction cooktops can behave as traditional induction cooktops with four or five separate zones, but choose to link the zones together to form one or more rectangular surfaces, and the real magic begins. The new extended cooking surface can accommodate pans of any size, and even several pans placed anywhere on the surface at the same time. And of course flexInduction has all the advantages of induction cooking, including boost settings, pan recognition and a power output of up to 3.6kW.

Each flexInduction zone uses four innovative elongated oval inductors beneath the glass, each of which can act independently to sense the presence of cookware on the cooktop. Only if the cookware is detected will the individual inductors work, ensuring efficient operation whether a 10cm diameter milk pan is placed in one corner, or a large griddle plate covers the whole zone.

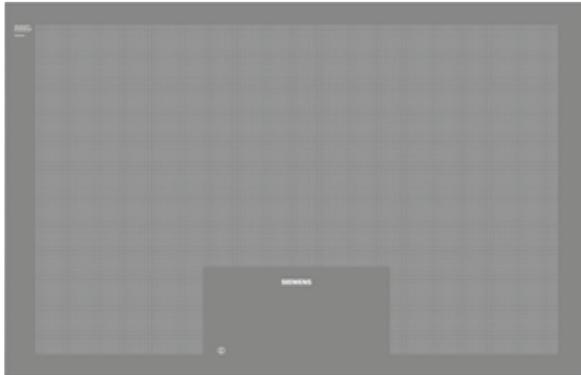


Scan QR code to see how freeInduction works

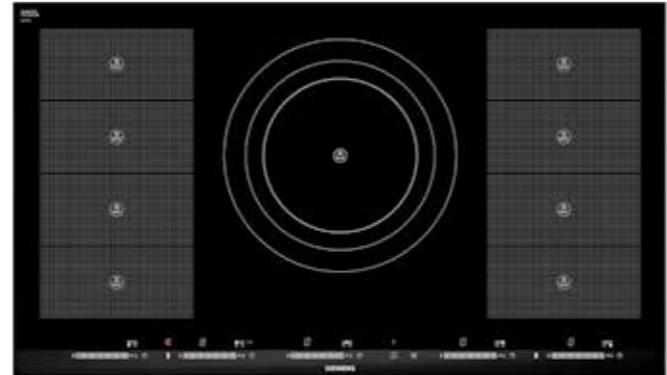


Scan QR code to see how flexInduction works

freeInduction cooktops



flexInduction cooktops



EH875KU11E
80 cm freeInduction Cooktop

Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 1 large cooking zone – multiple size pots, pans and trays at once (up to 4) 17-stage power setting for each cooking zone powerBoost* function for all cooking zones
	*powerBoost can be used simultaneously on a maximum of 2 pots at one time

Design and Innovation	<ul style="list-style-type: none"> Anthracite ceramic glass with stainless steel side profile 6.5" coloured TFT touch screen control panel Power settings transfer function Automatic pan size sensor
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Comfort and Convenience	<ul style="list-style-type: none"> Position display on control panel for each pot or pan LED timer and display for each cooking zone Timer with automatic switch-off for each cooking zone Independent audible countDown timer Small utensil detection Information key
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Cleaning	<ul style="list-style-type: none"> wipeProtect function Spill protection for controls
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Safety and Quality	<ul style="list-style-type: none"> 2-stage (h/H) digital residual heat indicator for each zone Child lock function Automatic safety switch-off Cooling fan
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Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 812 mm x 520 mm Cut-out: 750-780 mm x 490-500 mm
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Technical Information	<ul style="list-style-type: none"> 7.2 kW total connected load 220-240 V / 50-60 Hz
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EH975SZ17E
90 cm flexInduction Cooktop

Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 5 induction cooking zones including 2 large flexInduction zones and 1 triple circuit zone Left zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function Centre zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function Ø 260 mm 2.6 kW – 3.4 kW with powerBoost function Ø 320 mm 3.3 kW - 3.6 kW with powerBoost function Right zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones
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Design and Innovation	<ul style="list-style-type: none"> Flex connect - combine two zones into one large zone Black ceramic glass with beveled front and stainless steel side profile Electronic touchSlider sensor control operation for each zone Automatic pan size sensor Auto pan focus on dual and triple circuit zone Can be combined with domino cooktops
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Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display for each cooking zone Timer with automatic switch-off for each cooking zone Independent audible countDown timer Small utensil detection
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Cleaning	<ul style="list-style-type: none"> wipeProtect function Spill protection for controls
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Safety and Quality	<ul style="list-style-type: none"> 2-stage (h/H) digital residual heat indicator for each zone Child lock function Automatic safety switch-off Cooling fan
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Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 912 x 520 mm Built-in: 880 x 490-500 mm
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Technical Information	<ul style="list-style-type: none"> 10.8 kW total connected load 220-240 V / 50-60 Hz
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EH675MV17E
60 cm flexInduction Cooktop

Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 4 induction cooking zones including 2 large flexInduction zones Flex zone: Ø 240 x 400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function Flex zone: Ø 240 x 400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones
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Design and Innovation	<ul style="list-style-type: none"> Flex connect - combine two zones into one large zone Black ceramic glass with beveled front and stainless steel side profile Electronic touchSlider sensor control operation Automatic pan size sensor Can be combined with domino cooktops
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Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display for each cooking zone Timer with automatic switch-off for each cooking zone Independent audible countDown timer Small utensil detection
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Cleaning	<ul style="list-style-type: none"> wipeProtect function Spill protection for controls
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Safety and Quality	<ul style="list-style-type: none"> 2-stage (h/H) digital residual heat indicator for each zone Child lock function Automatic safety switch-off Cooling fan
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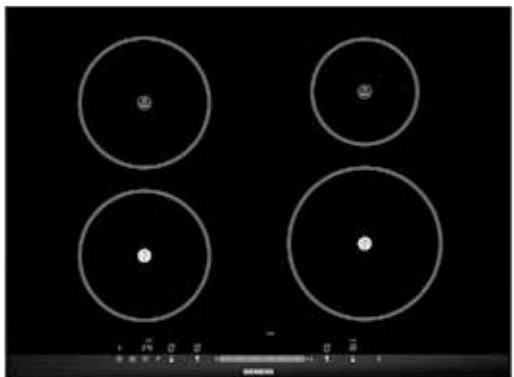
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 602 x 520 mm Built-in: 560 x 490-500 mm
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Technical Information	<ul style="list-style-type: none"> 7.2 kW total connected load 220-240 V / 50-60 Hz
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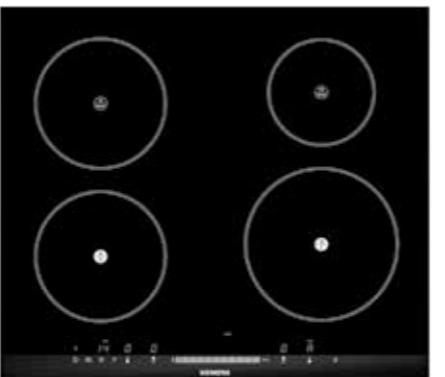
Induction cooktops



Induction cooktops



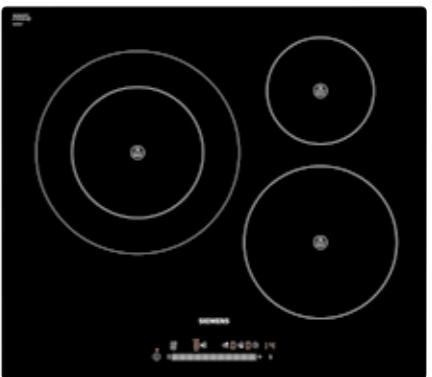
EH775ME21E 70 cm frySensor Induction Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> ■ 4 induction cooking zones including 2 frySensor zones <ul style="list-style-type: none"> - Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function - Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function - Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function - Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones ■ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	<ul style="list-style-type: none"> ■ frySensor for 2 front zones ■ Black ceramic glass with beveled front and stainless steel side profile ■ Electronic touchSlider sensor control operation ■ Automatic pan size sensor ■ Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> ■ LED timer and display for each cooking zone ■ Timer with automatic switch-off for each cooking zone ■ Independent audible countDown timer ■ Small utensil detection
Cleaning	<ul style="list-style-type: none"> ■ wipeProtect function ■ Spill protection for controls
Safety and Quality	<ul style="list-style-type: none"> ■ 2-stage (h/H) digital residual heat indicator for each zone ■ Child lock function ■ Automatic safety switch-off ■ Cooling fan
Dimensions (WxD)	<ul style="list-style-type: none"> ■ Appliance: 710 x 520 mm ■ Built-in: 560 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> ■ 7.2 kW total connected load ■ 220-240 V / 50-60 Hz



EH675ME21P 60 cm frySensor Induction Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> ■ 4 induction cooking zones including 2 frySensor zones <ul style="list-style-type: none"> - Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function - Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function - Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function - Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones ■ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	<ul style="list-style-type: none"> ■ frySensor for 2 front zones ■ Black ceramic glass with beveled front and stainless steel side profile ■ Fully integrated/flush mounted ■ Electronic touchSlider sensor control operation ■ Automatic pan size sensor ■ Auto pan focus on dual circuit zone ■ Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> ■ LED timer and display for each cooking zone ■ Timer with automatic switch-off ■ Independent audible countDown timer ■ Small utensil detection
Cleaning	<ul style="list-style-type: none"> ■ wipeProtect function ■ Spill protection for controls
Safety and Quality	<ul style="list-style-type: none"> ■ 2-stage (h/H) digital residual heat indicator for each zone ■ Child lock function ■ Automatic safety switch-off ■ Cooling fan
Dimensions (WxD)	<ul style="list-style-type: none"> ■ Appliance: 602 x 520 mm ■ Built-in: 560 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> ■ 7.2 kW total connected load ■ 220-240 V / 50-60 Hz



EH675FD27E 60 cm frySensor Induction Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> ■ 3 induction cooking zones including 1 triple circuit zone and 2 frySensor zones <ul style="list-style-type: none"> - Left zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function - Front right zone: Ø 260 mm 2.6 kW – 3.4 kW with powerBoost function - Rear right zone: Ø 320 mm 3.3 kW - 3.6 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones ■ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	<ul style="list-style-type: none"> ■ frySensor for 2 right zones ■ Black ceramic glass with beveled front and stainless steel side profile ■ Electronic touchSlider sensor control operation ■ Automatic pan size sensor ■ Auto pan focus on dual and triple circuit zones ■ Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> ■ LED timer and display for each cooking zone ■ Timer with automatic switch-off for each cooking zone ■ Independent audible countDown timer ■ quickStart ■ reStart ■ Energy consumption display ■ Small utensil detection
Cleaning	<ul style="list-style-type: none"> ■ wipeProtect function ■ Spill protection for controls
Safety and Quality	<ul style="list-style-type: none"> ■ 2-stage (h/H) digital residual heat indicator for each zone ■ Child lock function ■ Automatic safety switch-off ■ Cooling fan
Dimensions (WxD)	<ul style="list-style-type: none"> ■ Appliance: 602 x 520 mm ■ Built-in: 560 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> ■ 6.8 kW total connected load ■ 220-240 V / 50-60 Hz



EH611FK17E 60 cm Induction Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> ■ 3 induction cooking zones including 1 dual circuit zone <ul style="list-style-type: none"> - Left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function - Ø 280 mm 2.8 kW - 3.6 kW with powerBoost function - Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function ■ 17-stage power setting for each cooking zone ■ powerBoost function for all zones
Design and Innovation	<ul style="list-style-type: none"> ■ Frameless black ceramic glass ■ Electronic touchSlider sensor control operation ■ Automatic pan size sensor ■ Auto pan focus on dual circuit zone ■ Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> ■ LED timer and display for each cooking zone ■ Timer with automatic switch-off for each cooking zone ■ Independent audible countDown timer ■ quickStart ■ reStart ■ Energy consumption display ■ Small utensil detection
Cleaning	<ul style="list-style-type: none"> ■ wipeProtect function ■ Spill protection for controls
Safety and Quality	<ul style="list-style-type: none"> ■ 2-stage (h/H) digital residual heat indicator for each zone ■ Child lock function ■ Automatic safety switch-off ■ Cooling fan
Dimensions (WxD)	<ul style="list-style-type: none"> ■ Appliance: 592 x 522 mm ■ Built-in: 560 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> ■ 7.2 kW total connected load ■ 220-240 V / 50-60 Hz

Discover Siemens gas cooktops

Our gas cooktops not only offer various configurations, they are also equipped with the latest in high-speed wok burner technology. The cast iron pan supports provide a strong contemporary look and a stable base for any pan size. Siemens cooktops are available in different trim types, including a stunning faceted front edge ceramic design with elegant brushed stainless steel side trims.



Design & Innovation

Siemens gas cooktops are available in 90 and 60cm widths, plus 30cm wide domino models. Models vary in terms of configuration; combinations of economy, standard, high-power and wok burners in four or five burner versions. Whether your preference is for high-quality stainless steel or durable slimline ceramic glass, Siemens has the best performing cooktop for your needs.

Our gas cooktops offer a range of carefully designed configurations, many equipped with the latest high-speed wok burner technology. Our top-of-the-range models feature beautiful and durable black ceramic glass cooktop bases, with dishwasher-safe cast iron pan supports for a contemporary look. They are designed to co-ordinate with other appliances in the range, and can be combined seamlessly with domino and electric cooktops.

Wok burners

Siemens gas cooktops now feature wok burners delivering up to 20.0Mj of power depending on the model – meeting the increasing demand for high-speed cooking. For optimum flexibility, selected wok burners offer dual control, which allow you to independently adjust the inner and outer flame rings from the same single control dial.

Comfort & Convenience

Control dial ignition

All Siemens gas cooktop burners can be ignited with one hand via the control dials – no separate ignition buttons necessary.

Cast iron pan supports

Cast iron pan supports are both stylish and highly durable, providing solid and robust support for your cooking pans.

Cleaning

Dishwasher safe pan supports

All gas ceramic glass models feature pan supports that are treated with a special patented coating which resists discolouration and the damaging effects of a dishwasher.

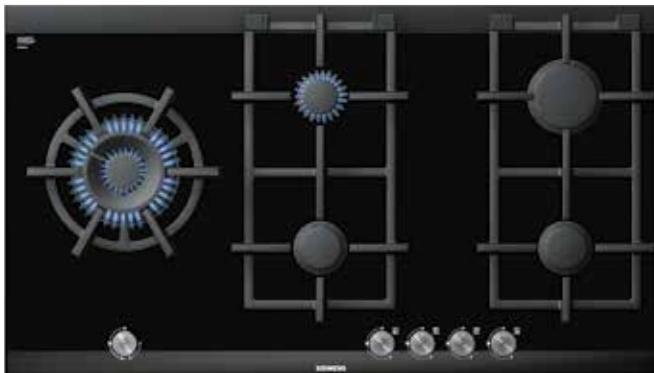
Safety & Quality

Flame failure safety device

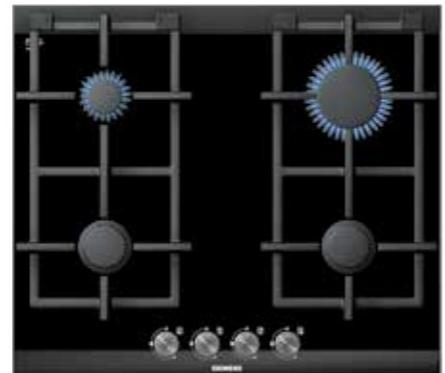
All Siemens gas cooktops feature a flame failure safety device, which cuts-off the supply of gas to the individual burner should the flame be somehow accidentally extinguished.



Gas cooktops



ER926SB70A 90 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 5 burner gas cooktop including dual flame wok burner <ul style="list-style-type: none"> Left: Dual flame wok burner 18.0 MJ/h Front centre: Standard burner 7.9 MJ/h Rear centre: Economy burner 4.5 MJ/h Front right: Standard burner 7.9 MJ/h Rear right: High-speed burner 11.5 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Black ceramic glass with beveled front and rear with stainless steel side profile Metal coated rotary control dials Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> One-hand electronic ignition Cast iron pan supports with non-scratch feet
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Wok ring support Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 912 x 520 mm Built-in: 850 x 490 mm
Technical Information	<ul style="list-style-type: none"> 49.8 MJ/h total connected gas load 240 V / 50 Hz



ER626PB70A 60 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 4 burner gas cooktop <ul style="list-style-type: none"> Front left: Standard burner 7.9 MJ/h Rear left: Economy burner 4.5 MJ/h Front right: Standard burner 7.9 MJ/h Rear right: High-speed burner 11.5 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Black ceramic glass with beveled front and rear with stainless steel side profile Metal coated rotary control dials Can be combined with domino cooktops
Comfort and Convenience	<ul style="list-style-type: none"> One-hand electronic ignition Cast iron pan supports with non-scratch feet
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 602 x 520 mm Built-in: 560 x 490 mm
Technical Information	<ul style="list-style-type: none"> 31.8 MJ/h total connected gas load 240 V / 50 Hz



EC945RB91A 90 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 5 burner gas cooktop including dual flame wok burner <ul style="list-style-type: none"> Front left: High-speed burner 10.8 MJ/h Rear left: Economy burner 3.6 MJ/h Centre: Dual flame wok burner 18.0 MJ/h Front right: Standard burner 6.5 MJ/h Rear right: Standard burner 6.5 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Stainless steel Metal coated rotary control dials
Comfort and Convenience	<ul style="list-style-type: none"> One-hand electronic ignition Cast iron pan supports with non-scratch rubber feet
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Wok ring support Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 915 x 520 mm Built-in: 850 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 45.4 MJ/h total connected gas load 240 V / 50 Hz



EC745RT90A 70 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 5 burner gas cooktop including dual flame wok burner <ul style="list-style-type: none"> Front left: Economy burner 3.6 MJ/h Rear left: Standard burner 6.5 MJ/h Centre: Dual flame wok burner 18.0 MJ/h Front right: Standard burner 6.5 MJ/h Rear right: High-speed burner 10.8 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Stainless steel Metal coated rotary control dials
Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display with automatic switch-off for up to two burners Independent audible countdown timer One-hand electronic ignition Cast iron pan supports with non-scratch rubber feet Fits cut-out for 60 cm cooktop
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Wok ring support Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 702 x 520 mm Built-in: 560 x 480-490 mm
Technical Information	<ul style="list-style-type: none"> 45.4 MJ/h total connected gas load 240 V / 50 Hz

Gas cooktops



EC645HB90A 60 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> ■ 4 burner gas cooktop including dual flame wok burner <ul style="list-style-type: none"> - Front left: Dual flame wok burner 12.0 MJ/h - Rear left: Standard burner 6.5 MJ/h - Front right: Economy burner 3.6 MJ/h - Rear right: High-speed burner 10.8 MJ/h
Design and Innovation	<ul style="list-style-type: none"> ■ Stainless steel ■ Metal coated rotary control dials
Comfort and Convenience	<ul style="list-style-type: none"> ■ One-hand electronic ignition ■ Cast iron pan supports with non-scratch rubber feet
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> ■ Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> ■ Wok ring support ■ Espresso cross support ■ LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> ■ Appliance: 582 x 520 mm ■ Built-in: 560 x 480-490 mm
Technical Information	<ul style="list-style-type: none"> ■ 32.9 MJ/h total connected gas load ■ 240 V / 50 Hz

Cooktop accessories

<p>Part No. HZ390020</p> <p>For models</p> <p>EH375ME11P ET375MF11E EH975ME11E EH611FK17E EH775ME21E EH975SZ17E</p>	<p>Part No. HZ390230</p> <p>For models</p> <p>EH975MD21P EH675ME21P EH675FD27E</p>
<p>Part No. HZ390030</p> <p>For models</p> <p>EH975MD21P EH675ME21P EH675FD27E ET875MC21D ET675MG21E EH611FK17E EH775ME21E EH975SZ17E</p>	<p>Part No. HZ390511</p> <p>For models</p> <p>EH875KU11E EH975SZ17E EH675MV17E</p>
<p>Part No. HZ390040</p> <p>For models</p> <p>EH975ME11E EH611FK17E EH775ME21E EH975SZ17E</p>	<p>Part No. HZ390512</p> <p>For models</p> <p>EH875KU11E EH975SZ17E EH675MV17E</p>
<p>Part No. HZ390090</p> <p>For models</p> <p>EH975ME11E EH975MD21P EH675ME21P EH675FD27E EH375ME11P EH611FK17E EH775ME21E EH975SZ17E</p>	<p>Part No. HZ390522</p> <p>For models</p> <p>EH875KU11E EH975SZ17E EH675MV17E</p>
<p>Part No. HZ390210</p> <p>For models</p> <p>EH975MD21P EH675ME21P EH675FD27E</p>	<p>Part No. HZ394301</p> <p>For models</p> <p>EH375ME11P ET375MF11E ER326AB70A ER326BB70P ET475MY11P ET875MC21D ET675MG21E EH975MD21P EH675ME21P EH675FD27E ER926SB70A ER626PB70A</p>
<p>Part No. HZ390220</p> <p>For models</p> <p>EH975MD21P EH675ME21P EH675FD27E</p>	

Domino cooktops: cooking pleasure tailored to you



Domino cooktops give you the freedom of design

With the domino modular cooktops, Siemens gives you the freedom of designing your own cooking centre. Using a combination of gas, induction, BBQ grill and the Teppanyaki hot plate, these units can be built-in separately or combined together to create the ultimate cooking experience. The common connecting feature of all the Domino cooktops is the elegant appearance of the black ceramic glass surface. Extremely robust and easy to keep clean, it is used on all of the modules and is exceptionally versatile.

Discover the taste of the great outdoors, inside

Whenever you like, the Siemens barbecue grill with touchSlider brings succulent flavours right into your kitchen. The premium quality materials and harmonious design make this barbecue grill a perfect addition to the domino series. It can also be easily combined with other touchSlider cooktops by Siemens. Just a simple touch of the finger lets you precisely control the grill temperature to perfection.

A serve of Japanese influence

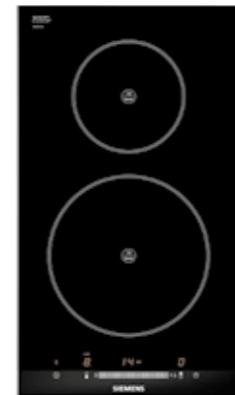
For those who love Japanese food, Teppanyaki cooking has long been an entertaining culinary delight. Siemens offers you the Teppanyaki domino so you can prepare authentic Japanese dishes right in your own kitchen. The high-quality steel surface fits in perfectly with the domino series and can also be integrated into regular kitchens. The black ceramic glass cover for when the domino is not in use means it blends seamlessly with your other Siemens products. With its stylish design, and simple, convenient operation, the Teppanyaki module is ideal for any cooking enthusiast.

The fastest way to Asian specialties – the 20Mj wok burner

For even more cooking power, at 20Mj, this wok burner is one of the fastest in its class. Thanks to the dual function of the control dial, you can control both of the burner's flames with just one hand. That lets you operate the wok burner very quickly and easily. The flame can also be quickly reduced, providing greater safety and efficiency.



Domino cooktops



ET475MY11P 40 cm Teppanyaki Plate	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> Dual grill heating element <ul style="list-style-type: none"> Front zone: 0.95 kW Rear zone: 0.95 kW Controlled temperature range from 160°C to 240°C Keep warm setting
Design and Innovation	<ul style="list-style-type: none"> Black ceramic beveled glass front, stainless steel base and side profiles, ceramic glass cover Electronic touchSlider sensor control operation Can be combined with domino cooktops and selected standard cooktops
Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display Independent audible countDown timer Timer with automatic switch-off
Cleaning	<ul style="list-style-type: none"> Cleaning setting
Safety and Quality	<ul style="list-style-type: none"> 2-stage (h/H) digital residual heat indicator for each zone Automatic safety switch-off
Supplied Accessories	<ul style="list-style-type: none"> Ceramic glass cover Spatula
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 392 x 520 mm Built-in: 360 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 1.9 kW total connected load 220-240 V / 50-60 Hz

ET475MU11P 40 cm BBQ Grill	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> Dual grill heating element <ul style="list-style-type: none"> Front zone: 1.7 kW Rear zone: 1.7 kW Grilling over lava stones or water basin Pre-heating indicators
Design and Innovation	<ul style="list-style-type: none"> Black ceramic beveled glass front, stainless steel base and side profiles Stainless steel grilling trough, lava stones, cast iron grill and ceramic glass cover Electronic touchSlider sensor control operation Can be combined with domino cooktops and selected standard cooktops
Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display for front and rear zones Independent audible countDown timer Timer with automatic switch-off
Cleaning	<ul style="list-style-type: none"> Removable cast iron grill Adjustable grill element (can be folded back for accessibility and cleaning)
Safety and Quality	<ul style="list-style-type: none"> Automatic safety switch-off
Supplied Accessories	<ul style="list-style-type: none"> Lava stones
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 392 x 520 mm Built-in: 360 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 2.5 litre basin capacity 3.4 kW total connected load 220-240 V / 50-60 Hz

ER326AB70P 30 cm Wok Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 1 burner gas cooktop <ul style="list-style-type: none"> Centre: Wok burner – dual flame 20.0 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Black ceramic glass with beveled front and stainless steel side profile Metal coated rotary control dial Can be combined with domino cooktops and selected standard cooktops
Comfort and Convenience	<ul style="list-style-type: none"> One-hand electronic ignition Cast iron pan supports with non-scratch feet
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Wok ring support Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 302 x 520 mm Built-in: 270 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 19.4 MJ/h total connected load 240 V / 50 Hz

EH375ME11P 30 cm Induction Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 2 induction cooking zones <ul style="list-style-type: none"> Front zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function Rear zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function 17 power levels for each zone powerBoost function for all zones
Design and Innovation	<ul style="list-style-type: none"> Black ceramic glass with beveled front and stainless steel side profile Electronic touchSlider sensor control operation Automatic pan size sensor Can be combined with domino cooktops and selected standard cooktops
Comfort and Convenience	<ul style="list-style-type: none"> LED timer and display for front and rear zones Independent audible countDown timer Timer with automatic switch-off Small utensil detection
Cleaning	<ul style="list-style-type: none"> Spill protection for controls
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 302 x 520 mm Built-in: 270 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 3.6 kW total connected load 240 V / 50 Hz

ER326BB70P 30 cm Gas Cooktop	
Cooktop Type and Heating Functions	<ul style="list-style-type: none"> 2 burner gas cooktop <ul style="list-style-type: none"> Front: Standard burner 7.9 MJ/h Rear: High-speed burner 11.5 MJ/h
Design and Innovation	<ul style="list-style-type: none"> Black ceramic glass with beveled front and stainless steel side profile Metal coated rotary control dials Can be combined with domino cooktops and selected standard cooktops
Comfort and Convenience	<ul style="list-style-type: none"> One-hand electronic ignition Cast iron pan supports with non-scratch feet
Cleaning	<ul style="list-style-type: none"> Dishwasher safe cast iron pan support
Safety and Quality	<ul style="list-style-type: none"> Flame failure device fitted to each burner
Supplied Accessories	<ul style="list-style-type: none"> Espresso cross support LPG conversion kit
Dimensions (WxD)	<ul style="list-style-type: none"> Appliance: 302 x 520 mm Built-in: 270 x 490-500 mm
Technical Information	<ul style="list-style-type: none"> 19.4 MJ/h total connected load 240 V / 50 Hz



Stylish, yet hardworking. Efficient rangehoods from Siemens

A kitchen is not complete without an efficient rangehood to protect against condensation, grease and cooking odours. Siemens rangehoods have been designed to complement and blend in seamlessly with the sleek lines of Siemens appliances. Discover the range of quiet and powerful rangehoods.



Wall Mounted Canopy Rangehoods

These box design hoods are available in slim or super-slim versions.



Island Rangehoods

Metal and glass for a contemporary look, this design creates a beautiful focal point in your kitchen.



Integrated Rangehoods

Neatly concealed for clean, subtle aesthetics.

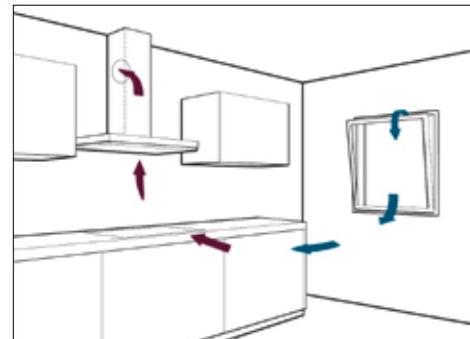


Slideout Rangehoods

Extends when in use and slides neatly away until you need it again.

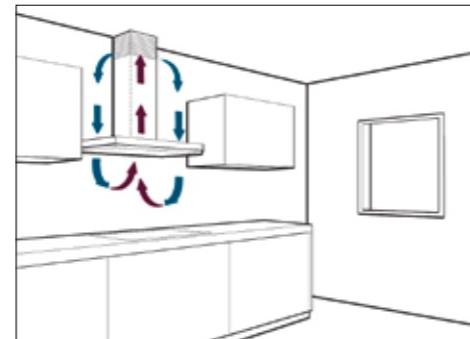
How to choose a rangehood

With open-plan living becoming more popular, a quiet and efficient extractor is necessary to deal with strong cooking odours as well as the grease-laden air that can otherwise linger throughout the house. As far as style and design is concerned, with the Siemens range of rangehoods, you'll be spoilt for choice. But there are also two vital technical points to consider when choosing a rangehood. The first is whether you want the rangehood to be ducted or recirculating, and the second is its power rating – and what you will require depends on your kitchen space. Here are some helpful pointers.



Ducted extraction

Ducting out is the most effective method of extraction if the rangehood can be sited on an outside wall, or an outside wall can be reached via ducting. All our extractors are now standardised to facilitate a 150mm diameter outlet for maximum performance, although smaller ducting can be used if required. Please see our installation guide for further advice on best practise installation.



Recirculation kit

Odours are extracted and filtered, then purified air is returned to the room. The kit comprises of a carbon filter and all components needed to ensure that odour free air is returned into the kitchen. To maintain performance, the carbon filter should be replaced on a regular basis. A recirculation kit needs to be purchased as a separate accessory.

Choosing a rangehood: the power to perform

Your chosen rangehood must be powerful enough to effectively remove moisture and cooking odours from your kitchen. It is recommended that air be extracted (or exchanged) in a room depending on your type of cooking: minimum of 6 times per hour; and a maximum of 12 times per hour.



For example:

Room: $4m \times 4m \times 2.5m = 40m^3$;

6 changes per hour = $6 \times 40m^3 = 240m^3/h$,
so the rangehood must achieve a minimum
of $240m^3/h$.

12 changes per hour = $12 \times 40m^3 = 480m^3/h$,
so the rangehood must achieve a maximum
of $480m^3/h$.



Design & Innovation

You've chosen the hood, now set the scene...

Classic Siemens design

Designed to coordinate with other Siemens cooking appliances, our rangehoods feature contemporary looks that integrate with other Siemens cooking appliances.

Rim ventilation function

With chimney rim ventilation, air is extracted around the edges of an attractive dishwasher-safe steel cover that conceals the grease-collecting filters. Changing the filter is easy thanks to the convenient and secure cover mechanism.



varioControl

Available on the LI49632P and LI48932P slideout rangehoods, the position of the controls can be set to four different positions to suit your own individual requirements. The control can be mounted on the front edge, front top or positioned on the right or left hand side of the rangehood. It also has the option to fit a stainless steel décor panel strip.

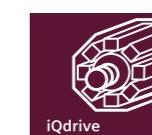


An illuminating experience

Every rangehood model offers excellent illumination of the cooktop space underneath. Most use the 20W halogen bulbs, which give a bright white light and are very energy efficient. Our iQdrive canopy and island rangehoods feature bright, long-lasting and super energy efficient 3W LED lights.

softLight LED lighting with dimmer

All of our iQdrive canopy and island rangehoods have softLight, LED lighting with dimmer function to create beautiful atmospheric lighting for your kitchen. When the light is turned on, rather than shining at maximum strength straight away, the softLight brightens gradually to the required level, and the dimmer function allows you to adjust its intensity as required. Turn it off again, and the light gently fades away.



Powerful and efficient

With rangehoods energy efficiency plays an important role. At Siemens, we have developed the iQdrive high-performance brushless motor that is the most economical, durable and quiet motor ever built by Siemens.



Comfort & Convenience

Eliminate grease, steam and odours effortlessly and quietly

Intensive setting with automatic reset facility

The intensive setting gives an extra boost to the extraction level and is particularly useful when extra extraction is needed, for example, during stir-frying. As the intensive setting is only required for a short period of time, the rangehood will automatically revert to a lower speed setting after a few minutes for added convenience.



Auto run-on facility

Some models have an automatic run-on facility. The rangehood works for an additional ten minutes to deal with any lingering cooking odours before switching itself off.



climateControl sensor

No need to adjust or regulate the power levels. An intelligent sensor automatically adjusts the rangehood power level to the steam and odours, which leads to a pleasant ambience in the kitchen.

Cleaning

Dishwasher safe metal grease filters

Our metal grease filters are multi-layered and so efficient that they capture up to 90% of grease. And when they're full, just unclip them and pop them into the dishwasher.



Electronic saturation display

For maximum extraction efficiency, the electronic saturation display shows when the filter needs cleaning. For hassle-free cleaning the one-piece filter can be loaded into your Siemens dishwasher.

Safety & Quality

Noise levels and sound insulation



There are two commonly used measures for noise levels – sound pressure (dBA) and sound power (dB). Although dBA (sound pressure) is the most quoted, the results can vary accordingly. Siemens prefer to use the sound power (dB) method, which requires measurements to be made under strict testing criteria in a sound insulated room. This ensures meaningful comparisons can be made between different models tested in this way. Many Siemens models have additional sound insulation around the motor to keep noise as low as possible.

Canopy rangehoods



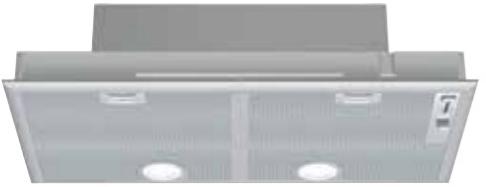
LF91BE552P 100 cm Island Canopy Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 980 m³/h max. extraction rate ■ iQdrive BDLC brushless motor ■ 3 power levels plus 2 intensive settings ■ Intensive setting with automatic revert function ■ Automatic 10 minute run-on function ■ Powerful, single motor with twin fan ■ Ducted or recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Slimline design ■ Stainless steel ■ softLight LED lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ Electronic controls with LED display ■ Electronic saturation display for filters
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 54 dB at 450m³/h (level 2, 150 mm ducted) ■ Additional sound insulation mats for optimised sound absorption
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance (ducted air): 744-924 x 900 x 600 mm ■ Appliance (recirculated cleanAir module): 812-1044 x 900 x 600 mm
Technical Information	<ul style="list-style-type: none"> ■ 4 x 3 W LED lights ■ 120 or 150 mm tube connection diameter ■ 272 W total connected load ■ 220-240 V / 50 Hz

LC98BD542P 90 cm Wall-Mounted Canopy Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 860 m³/h max. extraction rate ■ iQdrive BDLC brushless motor ■ 3 power levels plus 2 intensive settings ■ Intensive setting with automatic revert function ■ Automatic 10 minute run-on function ■ Powerful single motor with twin fan ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Stainless steel ■ Electronic clock/timer with LED display ■ softLight LED lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ Electronic controls with LED display ■ Electronic saturation display for filters
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 50 dB at 380m³/h (level 2, 150 mm ducted) ■ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance - Ducted: 642-954 x 900 x 500 mm ■ Appliance (recirculated cleanAir module): 809-1139 x 900 x 500 mm
Technical Information	<ul style="list-style-type: none"> ■ 3 x 3 W LED lights ■ 120 or 150 mm ducted tube connection ■ 169 W total connected load ■ 220-240 V / 50 Hz

LC91BD552P 90 cm Wall-Mounted Canopy Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 810 m³/h max. extraction rate ■ iQdrive BDLC brushless motor ■ 3 power levels plus 2 intensive settings ■ Intensive setting with automatic revert function ■ Automatic 10 minute run-on function ■ climateControl sensor automatic power adjustment ■ Powerful single motor with twin fan ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Slimline design ■ Stainless steel ■ softLight LED lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ Electronic controls with LED display ■ Electronic saturation display for metal grease and active carbon filter
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 59 dB at 430m³/h (level 2, 150 mm ducted) ■ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance - Ducted: 628-954 x 900 x 500 mm ■ Appliance (recirculated cleanAir module): 809-1139 x 900 x 500 mm
Technical Information	<ul style="list-style-type: none"> ■ 3 x 3 W LED lights ■ 120 or 150 mm ducted tube connection ■ 269 W total connected load ■ 220-240 V / 50 Hz

LC98WA542P 90 cm Wall-Mounted Canopy Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 860 m³/h max. extraction rate ■ iQdrive BDLC brushless motor ■ 3 power levels plus 2 intensive settings ■ Intensive setting with automatic revert function ■ Automatic 10 minute run-on function ■ Powerful single motor with twin fan ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Slimline design ■ Stainless steel ■ softLight LED lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ Electronic controls with LED display ■ Electronic saturation display for metal grease and active carbon filter
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: 50 dB at 380m³/h (level 2, 150 mm ducted) ■ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance - Ducted: 672-954 x 900 x 500 mm ■ Appliance (recirculated cleanAir module): 809-1139 x 900 x 500 mm
Technical Information	<ul style="list-style-type: none"> ■ 3 x 3 W LED lights ■ 120 or 150 mm ducted tube connection ■ 169 W total connected load ■ 220-240 V / 50 Hz

Integrated rangehood



Slideout rangehoods



LB75564P 73 cm Integrated Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 650 m³/h max. extraction rate ■ 3 power levels plus intensive setting ■ Powerful twin motor ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Metallic silver ■ softLight halogen lighting
Comfort and Convenience	<ul style="list-style-type: none"> ■ Concealed slide controls
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filter
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 56 dB at 320 m³/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance – Ducted and recirculated: 255 x 730 x 380 mm ■ Built-in: 255 x 700 x 380 mm
Technical Information	<ul style="list-style-type: none"> ■ 2 x 20 W halogen lights ■ 120 or 150 mm ducted tube connection ■ 240 W total connected load ■ 220-240 V / 50 Hz

LI48932P 90 cm Slideout Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 700 m³/h max. extraction rate ■ 3 power levels plus intensive setting ■ Intensive setting with automatic revert function ■ Automatic 10 minute run on function ■ Powerful twin motor ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Metallic silver ■ varioControl with LED display ■ softLight halogen lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ varioControl electronic controls mountable at front, top or side ■ Electronic saturation display for metal grease and active carbon filter
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 53 dB at 350 m³/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance – Ducted and recirculated: 475 x 897 x 273 mm ■ Built-in: 435 x 556 x 273 mm
Technical Information	<ul style="list-style-type: none"> ■ 3 x 20 W halogen lights ■ 120 or 150 mm ducted tube connection ■ 260 W total connected load ■ 220-240 V / 50 Hz

LI49632P 60 cm Slideout Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 700 m³/h max. extraction rate ■ 3 power levels plus intensive setting ■ Intensive setting with automatic revert function ■ Automatic 10 minute run on function ■ sensorControl automatic power adjustment via ultrasound sensor ■ Intermittent hourly ventilation function ■ Powerful twin motor ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Metallic silver ■ varioControl with LED display ■ softLight halogen lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ varioControl electronic controls mountable at front, top or side ■ Electronic saturation display for metal grease and active carbon filter
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 51 dB at 350 m³/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance – Ducted and recirculated: 465 x 597 x 273 mm ■ Built-in: 435 x 556 x 273 mm
Technical Information	<ul style="list-style-type: none"> ■ 2 x 20 W halogen lights ■ 120 or 150 mm ducted tube connection ■ 240 W total connected load ■ 220-240 V / 50 Hz

LI46630P 60 cm Slideout Rangehood	
Power and Mode of Operation	<ul style="list-style-type: none"> ■ 700 m³/h max. extraction rate ■ 3 power levels plus intensive setting ■ Powerful twin motor ■ Ducted and recirculated operation
Design and Innovation	<ul style="list-style-type: none"> ■ Metallic silver ■ softLight halogen lighting with dimmer function
Comfort and Convenience	<ul style="list-style-type: none"> ■ Slide switch controls for power and light ■ Electronic saturation display for metal grease filter
Cleaning	<ul style="list-style-type: none"> ■ Dishwasher safe metal grease filters
Safety and Quality	<ul style="list-style-type: none"> ■ Extremely quiet operation: only 51 dB at 350 m³/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	<ul style="list-style-type: none"> ■ Appliance – Ducted and recirculated: 465 x 597 x 273 mm ■ Built-in: 435 x 556 x 273 mm
Technical Information	<ul style="list-style-type: none"> ■ 2 x 20 W halogen lights ■ 120 or 150 mm ducted tube connection ■ 240 W total connected load ■ 220-240 V / 50 Hz

Part No. LZ45500	For models
	LI46630P LI49632P LI48932P
Description Recirculation set/charcoal filter	
Part No. LZ46050	For models
	LI46630P LI49632P
Description Stainless steel finish pelmet	
Part No. LZ46150	For models
	LI49632P
Description Stainless steel finish varioControl	
Part No. LZ49050	For models
	LI48932P
Description Stainless steel finish pelmet	
Part No. LZ49100	For models
	LI48932P
Description Mounting kit for 90 cm cupboard	
Part No. LZ57300	For models
	LC91BD552P LC98WA542P LC98BD542P
Description cleanAir recirculation module	
Part No. LZ57600	For models
	LC91BD552P
Description cleanAir recirculation module	

Dishwashing taken one step further

A dream kitchen needs more than just delicious food; it requires tasteful appliances. The unique design of the Siemens modular, fully integrated and semi-integrated dishwashers open up new design options and many new possibilities to match your kitchen cabinetry. So install your new dishwasher your way and combine it with other Siemens appliances from our built-in series – exactly in line with your own tastes.



Fully integrated dishwashers

Discreetly concealed behind your cabinetry of choice, the controls are elegantly revealed upon an open dishwasher door.



Semi-integrated dishwashers

For more visibility, the sleek steel fascia and display are subtly presented, while your bespoke cabinetry conceals the body.



Modular dishwashers

Typically installed at height, sits perfectly amongst a bank of Siemens ovens, compact ovens and warming drawers.

A leap in super-efficient drying technology



The genius drying technology of Zeolith®, which uses a natural mineral to absorb moisture and convert it to heat energy, provides exceptionally dry dishes, faster and more efficiently than ever before.



A generation of features like none before it



A lightshow for the senses

Showing your dishes in the best possible light, emotionLight bathes your sparkling clean glassware in cool blue illumination when you open the door, and switches off again when you close it. The LED lights will last the lifetime of your dishwasher.



Engineered for silence

Consisting of two high-performance brushless motors and drain pumps, the iQdrive is the quietest, most efficient motor ever built by Siemens.



Getting the most from every tablet

To get the best results, dosageAssist guides your dishwasher tablet into a dedicated catch pan, where precisely targeted water jets control how it is dissolved over the wash cycle.



Flexibility taken to the next level

The varioDrawer Plus cutlery drawer offers greater loading flexibility. The drop-down sides provide room for not only cutlery, but also soup ladles, salad servers and small delicate items like espresso cups.



Fully integrated, fully informed

With dishwashers this quiet, unintended interruptions can easily happen, so our fully integrated models smartly project your wash status onto the floor.



Full colour display

A sharp, bright, full colour display that clearly shows at-a-glance wash program information, status of the wash and other useful information.



Fully integrated



SX66T093AU
talITUB XXL Fully Integrated with Zeolith® Drying

Capacity	■ 15 international place settings
Consumption rates	■ Consumption rates based on Economy 45°C program ■ 4.5 Star WELS water rating, 13.3 litres per wash ■ 4.5 Star energy rating, 206 kWh per year
Dimensions (HxWxD)	■ Appliance: 865-925 x 598 x 550 mm
Design and Innovation	■ Fully integrated ■ emotionLight ■ Soft touch buttons
Wash programs	■ 6 Wash Programs: – Auto 65-75°C – Auto 45-65°C – Auto 35-45°C – Economy 45°C – Quick 45°C – Pre-rinse
Performance	■ Zeolith® drying ■ hydroDry hygienic drying ■ Shine & Dry ■ varioSpeed ■ intensiveZone ■ Sanitation ■ dosageAssist detergent system ■ Automatic detergent aware ■ hydroSensor ■ loadSensor ■ Advanced filter system ■ 5 Spray levels
Flexibility	■ varioFlex Plus basket system ■ varioDrawer Plus third loading level ■ rackMatic Plus 3-stage height-adjustable upper basket ■ Folding racks in lower and upper baskets ■ 2 x foldable cup shelves ■ Tall glass/champagne glass racks ■ Large item spray head
Convenience	■ superSilence operation (42dB) ■ timeLight remaining time projected on floor ■ Time delay start (1-24 hours) ■ Audible program end ■ Electronic rinse aid/refill indicator
Safety	■ hydroSafe 24hr anti-flood protection ■ Child door lock



SN66T093AU
Fully Integrated with Zeolith® Drying

Capacity	■ 15 international place settings
Consumption rates	■ Consumption rates based on Economy 45°C program ■ 4.5 Star WELS water rating, 13.3 litres per wash ■ 4.5 Star energy rating, 206 kWh per year
Dimensions (HxWxD)	■ Appliance: 815-875 x 598 x 550 mm
Design and Innovation	■ Fully integrated ■ Soft touch buttons ■ emotionLight
Wash programs	■ 6 Wash Programs: – Auto 65-75°C – Auto 45-65°C – Auto 35-45°C – Economy 45°C – Quick 45°C – Pre-rinse
Performance	■ Zeolith® drying ■ hydroDry hygienic drying ■ Shine & Dry ■ varioSpeed ■ intensiveZone ■ Sanitation ■ dosageAssist detergent system ■ Automatic detergent aware ■ hydroSensor ■ loadSensor ■ Advanced filter system ■ 5 Spray levels
Flexibility	■ varioFlex Plus basket system ■ varioDrawer Plus third loading level ■ rackMatic Plus 3-stage height-adjustable upper basket ■ Folding racks in lower and upper baskets ■ 2 x foldable cup shelves ■ Tall glass/champagne glass racks ■ Large item spray head
Convenience	■ superSilence operation (42dB) ■ timeLight remaining time projected on floor ■ Time delay start (1-24 hours) ■ Audible program end ■ Electronic rinse aid/refill indicator
Safety	■ hydroSafe 24hr anti-flood protection ■ Child door lock

Semi-integrated



SX56T593AU
talITUB XXL Stainless Steel Semi-integrated with Zeolith® Drying

Capacity	■ 15 international place settings
Consumption rates	■ Consumption rates based on Economy 45°C program ■ 4.5 Star WELS water rating, 13.3 litres per wash ■ 4.5 Star energy rating, 206 kWh per year
Dimensions (HxWxD)	■ Appliance: 865-925 x 598 x 573 mm
Design and Innovation	■ Stainless steel semi-integrated ■ Soft touch buttons ■ emotionLight ■ TFT Full colour display
Wash programs	■ 6 Wash Programs: – Auto 65-75°C – Auto 45-65°C – Auto 35-45°C – Economy 45°C – Quick 45°C – Pre-rinse
Performance	■ Zeolith® drying ■ hydroDry hygienic drying ■ Shine & Dry ■ varioSpeed ■ intensiveZone ■ Sanitation ■ dosageAssist detergent system ■ Automatic detergent aware ■ hydroSensor ■ loadSensor ■ Advanced filter system ■ 5 Spray levels
Flexibility	■ varioFlex Plus basket system ■ varioDrawer Plus third loading level ■ rackMatic Plus 3-stage height-adjustable upper basket ■ Folding racks in lower and upper baskets ■ 2 x foldable cup shelves ■ Tall glass/champagne glass racks ■ Large item spray head
Convenience	■ superSilence operation (41dB) ■ Time remain display ■ Time delay start (1-24 hours) ■ Audible program end ■ Electronic rinse aid/refill indicator
Safety	■ hydroSafe 24hr anti-flood protection ■ Child door lock



SN56M592AU
Stainless Steel Semi-integrated

Capacity	■ 15 international place settings
Consumption rates	■ Consumption rates based on Normal 45°C program ■ 4.5 Star WELS water rating, 12.8 litres per wash ■ 4.5 Star energy rating, 245 kWh per year
Dimensions (HxWxD)	■ Appliance: 815-875 x 598 x 573 mm
Design and Innovation	■ Stainless steel semi-integrated ■ Soft touch buttons ■ emotionLight
Wash programs	■ 6 Wash Programs: – Pots and Pans 70°C – Intensive 65°C – Auto 45-65°C – Normal 45°C – Quick 45°C – Pre-rinse
Performance	■ hydroDry hygienic drying ■ varioSpeed ■ intensiveZone ■ Sanitation ■ hydroSensor ■ loadSensor ■ Automatic detergent aware ■ dosageAssist detergent system ■ Advanced filter system ■ 5 Spray levels
Flexibility	■ varioFlex Plus basket system ■ varioDrawer Plus third loading level ■ rackMatic Plus 3-stage height-adjustable upper basket ■ Folding racks in lower and upper baskets ■ 2 x foldable cup shelves ■ Tall glass/champagne glass racks ■ Large item spray head
Convenience	■ superSilence operation (42dB) ■ Time remain display ■ Time delay start (1-24 hours) ■ Audible program end ■ Electronic rinse aid/refill indicator
Safety	■ hydroSafe 24hr anti-flood protection ■ Child door lock



SK76M530AU
Stainless Steel Built-in 45 cm Modular

Capacity	■ 6 international place settings
Consumption rates	■ Consumption rates based on Normal 45°C program ■ 3.5 Star WELS water rating, 7.2 litres per wash ■ 3 Star energy rating, 135 kWh per year
Dimensions (HxWxD)	■ Appliance: 454 x 595 x 500 mm
Wash programs	■ 6 Wash Programs: – Pots and Pans 70°C – Intensive 65°C – Auto 45-65°C – Normal 45°C – Quick 45°C – Pre-rinse
Performance	■ Advanced filter system ■ Automatic detergent aware ■ hydroDry hygienic drying ■ varioSpeed ■ intensiveZone ■ Sanitation ■ extraDry ■ loadSensor ■ hydroSensor ■ Self-cleaning filter system
Flexibility	■ Electronic rinse aid/refill indicator
Convenience	■ Very quiet operation (43dB) ■ Time remain display ■ Time delay start (1-24 hours)
Safety	■ hydroSafe 24hr anti-flood protection ■ Childproof control lock

Refrigeration

Behind the high-quality Siemens aCool line of built-in refrigeration solutions, there is a new premium concept in a form you've never seen before. With everything from innovative cooling technology and intelligent design solutions, aCool is the perfect melding of performance, luxury and energy efficiency.



aCool built-in

Built-in refrigerator solutions for a seamless finish in your kitchen.



Side-by-side

Siemens side-by-side refrigerators are designed to suit all requirements.



If you want more luxury, don't settle for anything less

One of many combinations

White wine? Red wine? Rosé? Broccoli at eye level? Steaks at the bottom? Arrange your food however you like. In the Siemens aCool refrigerator, sensor controls ensure optimal storage for all of your items. The freshProtectbox offers individual temperature control and handles the varying requirements of your refrigerated items, keeping them fresh for significantly longer. And our vinoThek, with its two temperature zones, has room for 98 bottles and a glass door with UV protection that can compete with any wine cellar.

Good design won't leave you cold

A real eye-catcher in your kitchen: aCool appliances don't just keep things cold – they'll impress everyone who sees their strikingly cool design. The ice and water dispenser provide cold water, ice cubes, and crushed ice for refreshment whenever the mood strikes. The icemaker is located inside the freezer and can produce up to 2.5kg of ice cubes in 24 hours. So go ahead, invite a few more people to the party to celebrate your new Siemens kitchen. And thanks to our noFrost technology, you'll never have to defrost again.





Refrigeration in high-tech style

When you choose the aCool refrigerator, you're choosing a system that knows the difference between fruits and fruits de mer. Sensor controls, the multiAirflow system, and the freshProtectbox – with its own independent temperature control – all ensure that a wide variety of foods will have the ultimate storage climate in your refrigerator.



A fresh breeze inside your fridge: the multiAirflow system

The unique multiAirflow system in the refrigerator ensures that cold air is distributed evenly, both inside the refrigerator and along the inside of the door. This keeps the temperature constant, even if the door was accidentally left open for a short period of time. There are air outlets at each level that feed fresh air from the air channel on the back of the unit into the refrigerator itself.



Create the optimal climate for your groceries: the freshProtectbox

The freshProtectbox is the luxury suite in your refrigerator. You can set the temperature in the box completely independently of the temperature in the rest of the refrigerator to 3°C, 1.5°C or 0°C. And the freshProtectbox even has its own light, so you'll never have to hunt for your fine treats.



Ergonomic access: flexible, fully extendable drawers

The fully extendable drawers glide effortlessly and provide quick access to your food when you need it. The vegetable drawer is also equipped with a manual temperature and humidity control system. If the slide is closed, the humidity is high – fruit and vegetables stay crisper. And the curved drawer bottom prevents items from touching and developing bruises, providing the ultimate storage solution.



Make room with the motorised, adjustable shelf

To save you from having to empty a shelf and then rearrange everything again, we've equipped the aCool refrigerator with a motorized glass shelf. This allows you to quickly and easily adjust the sizes of each space inside your refrigerator's main compartment. The glass shelf can be adjusted up to 10cm in height.



Perfect control: aCool electronics

This is refrigeration using the most advanced technology: navigate the refrigerator menu using the clear text digital display, set the user language, and have the refrigerator show the exact temperature. And if you should forget to shut the door, your refrigerator will alert you with both a visual and audio warning signal. Select the Eco Mode to save energy – or just switch your refrigerator to the vacation setting before you leave.

Seal in the goodness

To make sure the aromas of your favourite cheese stay away from your fresh strawberries, we've equipped the butter and cheese compartment with a magnetic seal. This guarantees that intense odours stay where they belong.

Access all areas

Thanks to our new flat hinges, getting to your refrigerated items is easier than ever. The main door can open as widely as 115 degrees. The ventilation system is also completely hidden in the base. That's also where you'll find the water filter, which is easy to access and replace.

Stainless steel bases are available as a special accessory.



Cold drinks: fast

The freezer's water and ice dispenser provide cold water and ice cubes as well as crushed ice for a drink at the touch of a button. The icemaker inside the unit can also produce up to 2.5kg of ice cubes in 24 hours. To keep you from having to tilt heavy carafes while you fill them, we've

equipped the drink dispenser with a fold-out holder for large pitchers and glassware.

Perfect protection: the glass door with integrated UV filter

The aCool vinoThek will always give you an unobstructed view of your fine wines. And to ensure that your wines won't be damaged by harmful UV radiation on sunny days, the aCool vinoThek's glass door is equipped with a UV filter.

The best climate for your wine: dual temperature zones

With the dual temperature zones, your prized wines can be stored under the best possible conditions. For example, you can keep your white wines in the lower temperature zone, while increasing the temperature in the upper zone for your delicate reds. The LED lighting system is strategically positioned to display your wine to perfection without affecting the internal temperature. And because an active charcoal filter keeps the air inside the aCool vinoThek fresh, your treasured wines are stored to perfection without absorbing unwanted odours.

Fully extendable shelves

With 14 shelves and seven bottles per shelf, your vinoThek can cradle 98 bottles of wine. To ensure that you can easily access and inspect each and every one of them, every shelf, with the exception of the two fixed in place to distinguish the cooling zones, rest on a smooth-sliding rail system, making them easy to extend as required.



Luxury has two sides, beside each other

Siemens side-by-side refrigerators are designed to suit all requirements. Packed with clever ideas, smart solutions and lots of storage space, it's what's on the inside – and out – that makes our cooling appliances stand out.



Automatic Ice and Water Dispenser

The Siemens KA62DP90AU side-by-side fridge/freezer includes a flush integrated water and ice dispenser that is not only frameless, it's lit with LED lighting and has LCD touch controls. The dispenser provides freshly made crushed, cubed and quick ice at the touch of a button.



superCooling and superFreezing function

Adding warm or new food to the fridge can lead to an increase in the internal and food temperatures. Switching on the superCooling function ensures fast and safe cooling of food later added to the fridge, without affecting the temperature of existing food.



Adding warm or new food to the freezer may lead to part defrosting of pre-frozen items. Like the superCooling function, superFreezing ensures fast and safe freezing of food added to the freezer.

Electronic control display panel

Conveniently featured are individual electronic temperature controls for both fridge and freezer compartments on an external LED display panel.

Precise electronic controls

The Siemens KA62DP90AU features various types of electronic controls to accurately maintain temperature and promote safe food storage in your fridge and freezer. These controls also provide different levels of alarm systems to indicate if the freezer door has been left open or if the internal temperature is too high.



No more defrosting with our frost-free fridge/freezers

Our fridge/freezer features frost-free technology, which eliminates the need to defrost. This ensures a permanently cold and dry environment, with no build up of ice in the freezer. This model uses electronics to monitor and control the frost-free operation, ensuring the freezer only initiates the frost-free cycle when the appliance actually needs it, saving in energy consumption.



Convenience features

easyLift glass shelves – the glass shelf can be quickly and easily adjusted up or down by 5 cm, even when fully loaded.

easyLift door compartments – the door compartments can be easily adjusted in a simple and smooth action to accommodate tall items. Fully loaded door compartments move up easily by just pushing the shelf up and can be moved down by holding in the two side levers.

A full extension telescopic rail system on all drawers make for easy access and maximum storage.

antiBacteria

There's no hiding place for unwanted organisms in our refrigerators. The internal walls include a natural anti-bacterial system that lasts for the lifetime of the appliance.



The frost-free twin cooling with multiAirflow ensures a uniform temperature distribution and gentle circulation of cold air within the fridge and freezer compartments. Warm food is cooled quicker to retain maximum taste and freshness and is designed to create the optimum in temperature control. The twin cooling system maintains humidity levels within the fridge and ensures no unwanted humidity or odour is transported from one compartment to the other.

aCool



Side-by-side



FI24DP31AU aCool Built-in Freezer	
Refrigerator Type and Volume	<ul style="list-style-type: none"> aCool built-in 60 cm freezer with in-door water and ice dispenser noFrost multiAirflow system 320 litre gross volume
Controls	<ul style="list-style-type: none"> Electronic temperature control LED text display with 16 different languages Holiday mode Sabbath mode Eco mode Audible door alarm
Comfort	<ul style="list-style-type: none"> Illuminated dispenser for chilled water, crushed ice or ice cubes superFreeze function LED lighting Extremely quiet operation
Shelving and Compartments	<ul style="list-style-type: none"> 4 metal shelves – 2 are height-adjustable 2 metal containers on fully extendable telescopic rails 2 door shelves including 1 with lid Inner metal liner
Configuration	<ul style="list-style-type: none"> Left-hinged door, not reversible Complete ventilation through plinth Variable plinth adaption from 102 to 181 mm Door aperture angle 115°
Supplied Accessories	<ul style="list-style-type: none"> Water connection hose 3 m, $\frac{3}{4}$"
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 2125 x 603 x 608 mm Cut-out: 2134 x 610 x 610 mm
Technical Information	<ul style="list-style-type: none"> 2.5 Star Energy Rating, 448 kWh per year Freezing capacity: 14 kg in 24 hours Storage time in power failure: 14 hours Fixed water connection with 3 m hose, $\frac{3}{4}$" 592 W total connected load 220-240 V / 50 Hz Climate class: SN-T
Optional Accessories	<ul style="list-style-type: none"> CI10Z090 – Stainless steel door handle FI24Z290 – Stainless steel door panel FI24Z300 – Stainless steel ventilation grill for left hinged door FI50Z000 – Water filter CI60Z000 – Installation kit for side-by-side combination CI60Z100 – Installation kit with heating for side-by-side combination; required when installed with 0.5-16 cm distance

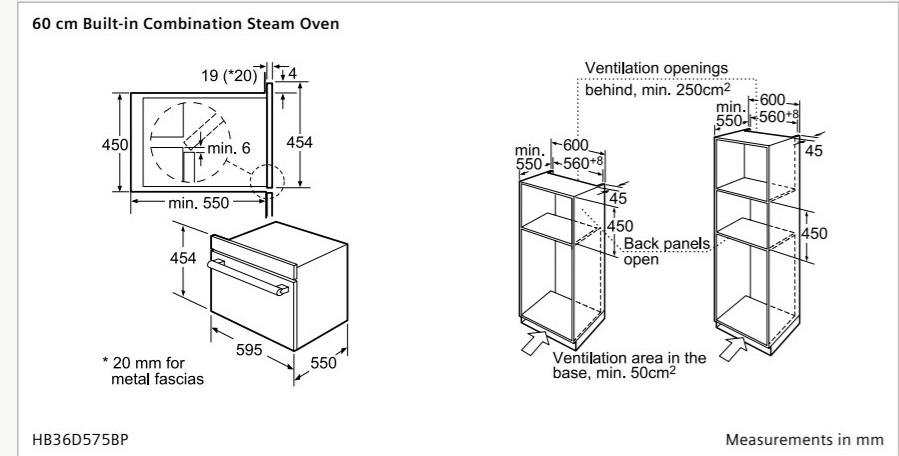
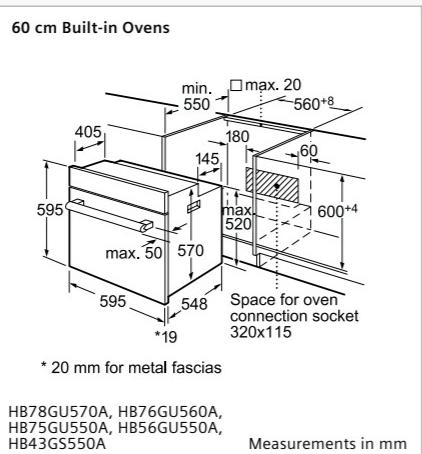
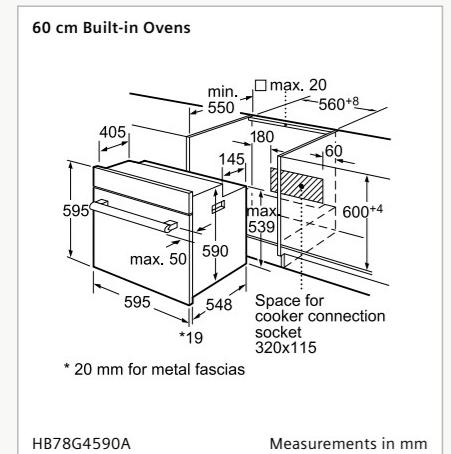
CI24RP01AU aCool Built-in Refrigerator	
Refrigerator Type and Volume	<ul style="list-style-type: none"> aCool built-in 60 cm refrigerator noFrost multiAirflow system 375 litre gross volume
Controls	<ul style="list-style-type: none"> Electronic temperature control LED text display with 16 different languages Holiday mode Sabbath mode Eco mode Audible door alarm
Comfort	<ul style="list-style-type: none"> airFresh filter superCool function LED lighting Extremely quiet operation
Shelving and Compartments	<ul style="list-style-type: none"> 4 safety glass shelves – 3 are height adjustable 1 transparent deli-drawer on fully extendable telescopic rails 1 transparent, humidity controlled crisper on fully extendable telescopic rails 1 transparent, electronic temperature controlled freshProtectbox on fully extendable telescopic rails, 57 litre volume with additional illumination and separate temperature control of 0°, 1.5° and 3°C Dairy compartment with magnetic lid for hermetically sealed food 2 deep door shelves 1 extra deep door shelf Inner metal liner
Configuration	<ul style="list-style-type: none"> Right-hinged door, reversible to left-hinged door Complete ventilation through plinth Variable plinth adaption from 102 to 181 mm Door aperture angle 115°
Supplied Accessories	<ul style="list-style-type: none"> 2 egg racks
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 2125 x 603 x 608 mm Cut-out: 2134 x 610 x 610 mm
Technical Information	<ul style="list-style-type: none"> 2.5 Star Energy Rating, 261 kWh per year 266 W total connected load 220-240 V / 50 Hz Climate class: SN-T
Optional Accessories	<ul style="list-style-type: none"> CI10Z090 – Stainless steel door handle CI24Z290 – Stainless steel door panel CI24Z300 – Stainless steel ventilation grill for right hinged door CI24Z000 – Stainless steel ventilation grill for left hinged door CI60Z000 – Installation kit for side-by-side combination CI60Z100 – Installation kit with heating for side-by-side combination; required when installed with 0.5-16 cm distance

CI24WP01AU aCool Built-in vinoThek Wine Cooler	
Refrigerator Type and Volume	<ul style="list-style-type: none"> aCool built-in 60 cm vinoThek wine cooler with 2 temperature zones 422 litre gross volume
Controls	<ul style="list-style-type: none"> Electronic temperature control LED text display with 16 different languages Holiday mode Sabbath mode Eco mode Audible door alarm
Comfort	<ul style="list-style-type: none"> Glass door with UV-filter 2 separate temperature zones, can be independently controlled from 5° to 18°C 2 airFresh filters, one for each temperature zone LED lighting LED presentation light Extremely quiet operation
Shelving and Compartments	<ul style="list-style-type: none"> 14 bottle shelves on fully extendable telescopic rails 98 bottles capacity (0.75 litre) Inner metal liner
Configuration	<ul style="list-style-type: none"> Right-hinged door, reversible to left-hinged door Complete ventilation through plinth Variable plinth adaption from 102 to 181 mm Door aperture angle 115°
Supplied Accessories	
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 2125 x 603 x 608 mm Cut-out: 2134 x 610 x 610 mm
Technical Information	<ul style="list-style-type: none"> 131 W total connected load 220-240 V / 50 Hz Climate class: SN-T
Optional Accessories	<ul style="list-style-type: none"> CI10Z090 – Stainless steel door handle CI24Z290 – Stainless steel door panel for right hinged door CI24Z690 – Stainless steel door panel for left hinged door CI24Z000 – Stainless steel ventilation grill for right hinged door CI24Z100 – Stainless steel ventilation grill for left hinged door CI60Z000 – Installation kit for side-by-side combination CI60Z100 – Installation kit with heating for side-by-side combination; required when installed with 0.5-16 cm distance

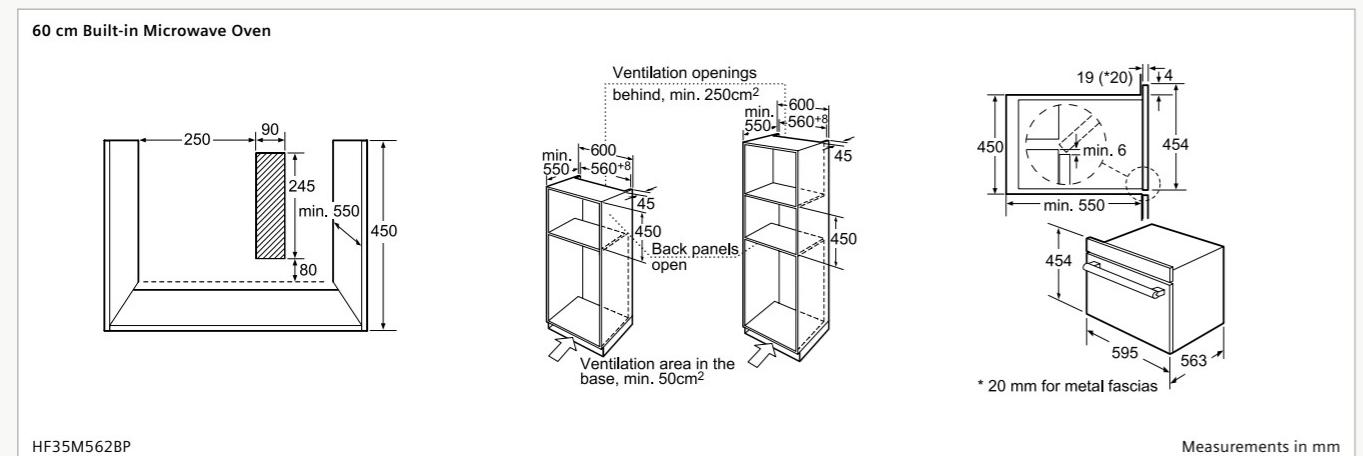
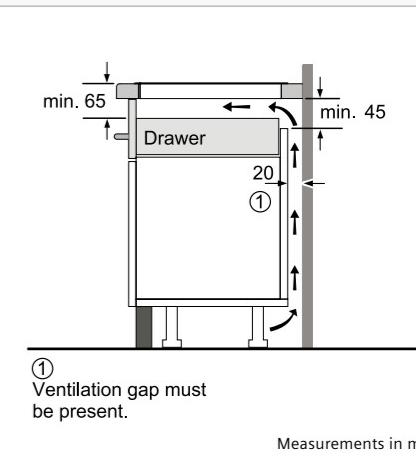
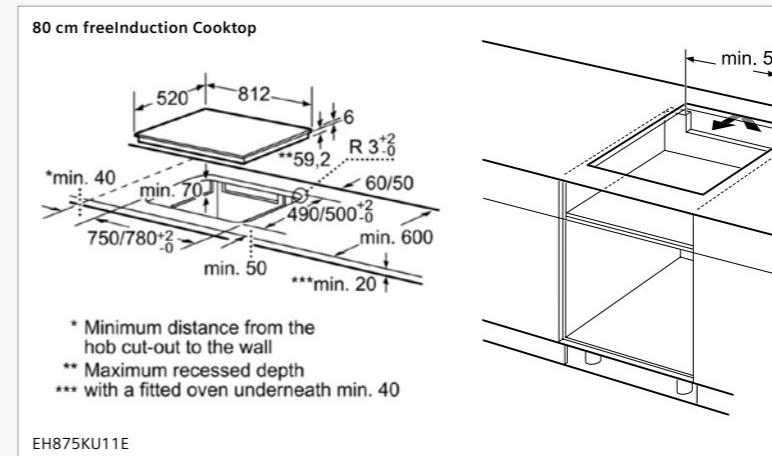
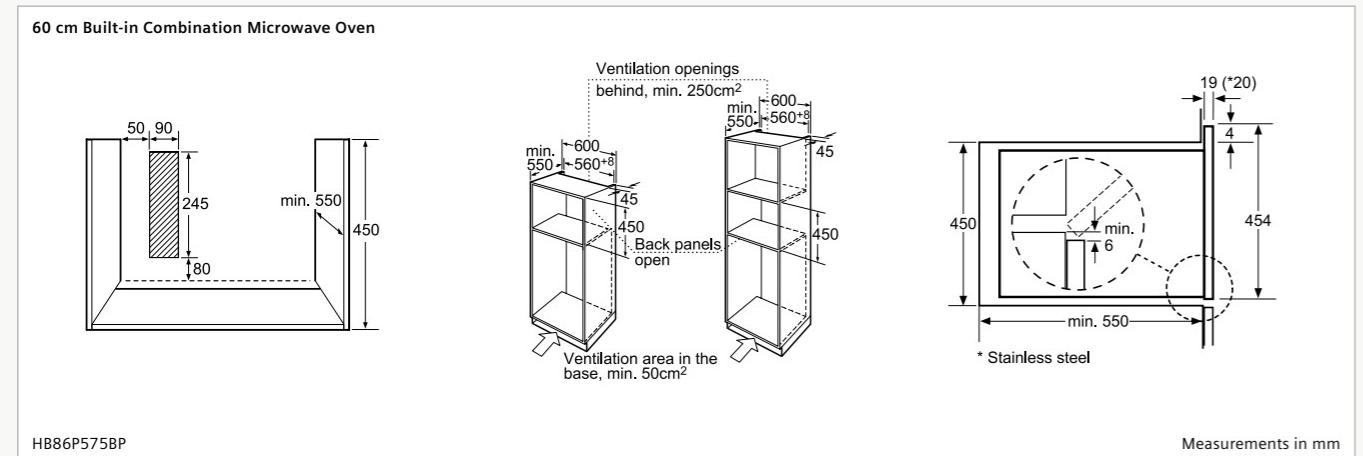
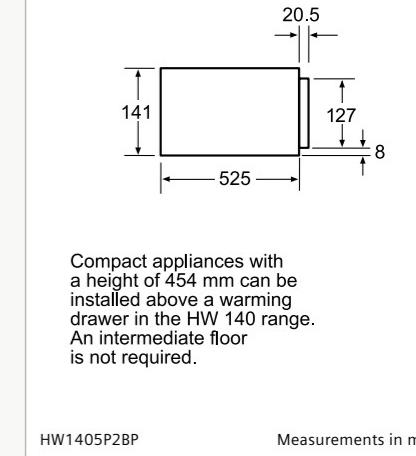
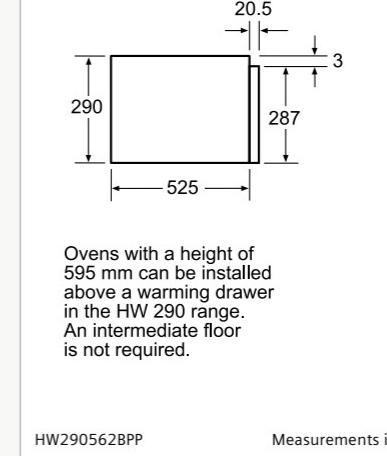
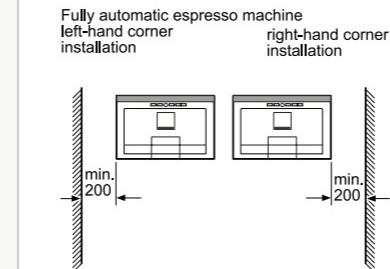
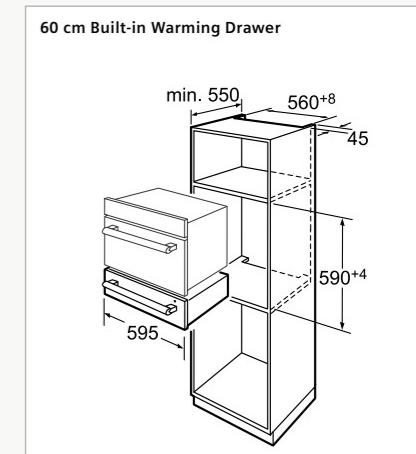
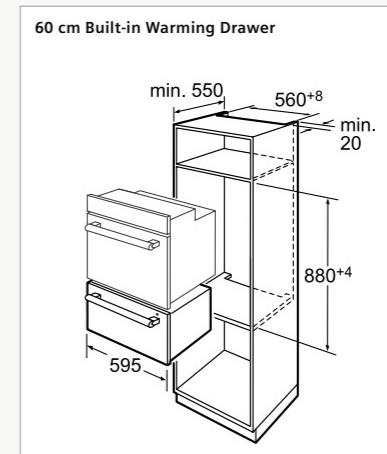
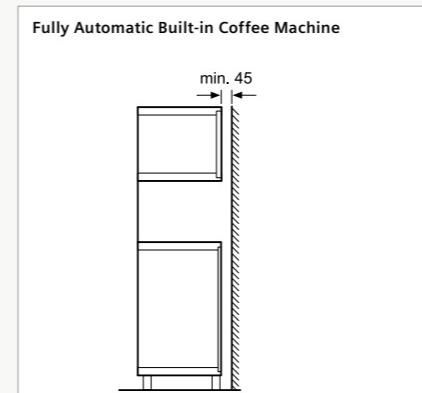
KA62DP90AU Side-by-side Fridge/Freezer with Water and Ice Dispenser	
Refrigerator Type and Volume	<ul style="list-style-type: none"> Side-by-side fridge/freezer with water and ice dispenser 665 litre gross volume (fridge 415 litre; freezer 250 litre) Frost-free system
Controls	<ul style="list-style-type: none"> Digital temperature controls Independent controls for fridge and freezer
Comfort	<ul style="list-style-type: none"> superCooling and superFreezing LED interior lighting Illuminated water and ice dispenser Filtered water, crushed, cubed and quick ice 1 litre water tank capacity
Shelving and Compartments	<ul style="list-style-type: none"> FreshProtectbox with independent temperature control 2 transparent sliding crisper drawers, 1 with humidity control 2 drawers with telescopic rails for full extension Height-adjustable door compartments 2 adjustable X-Cool shelves easyLift door compartment Easy tilt freezer door compartments Dairy compartment
Configuration	
Supplied Accessories	<ul style="list-style-type: none"> Stainless steel wine rack Egg rack (holds 12 eggs)
Dimensions (HxWxD)	<ul style="list-style-type: none"> Appliance: 1756 mm x 910 mm x 610 mm Depth including door and handle 761 mm 160° door opening, 19 mm allowance required from each side wall
Technical Information	<ul style="list-style-type: none"> 2 Star Energy Rating, 690 kWh per year
Optional Accessories	

Technical diagrams

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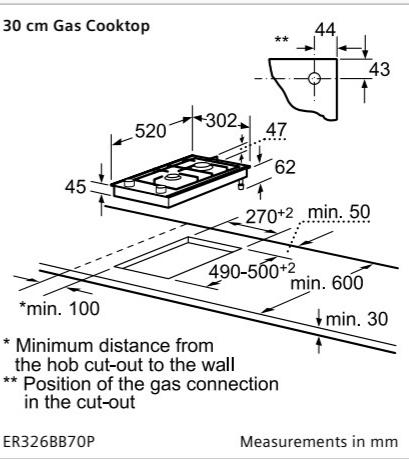
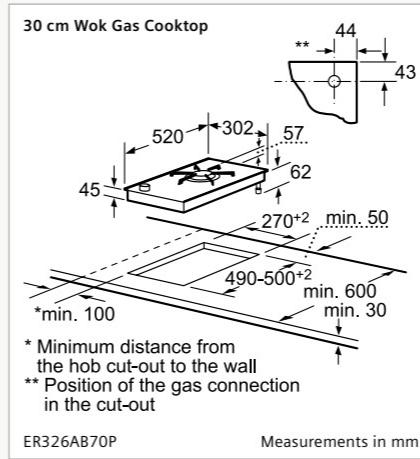
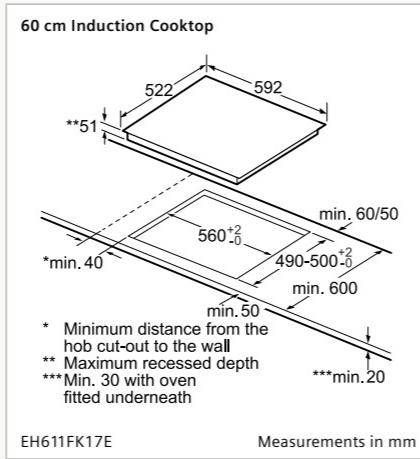
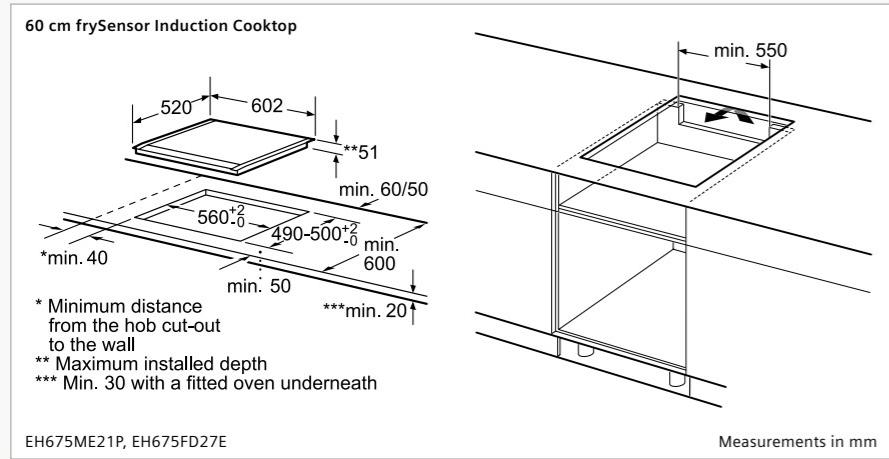
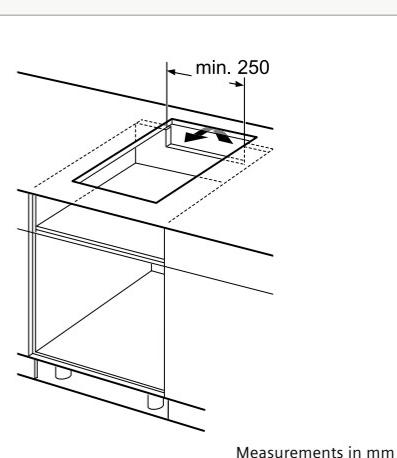
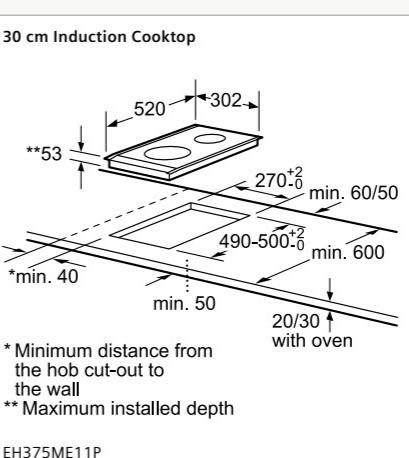
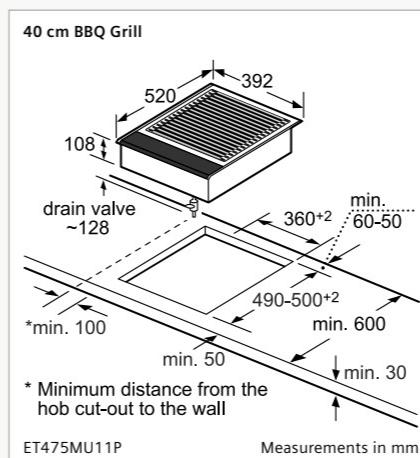
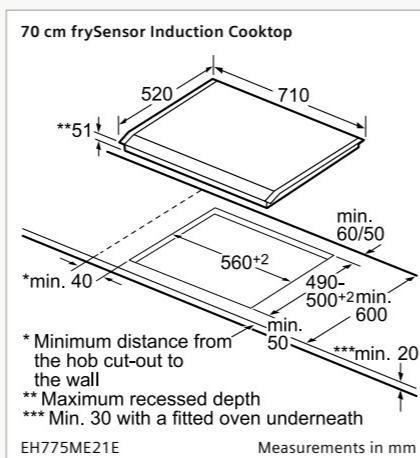
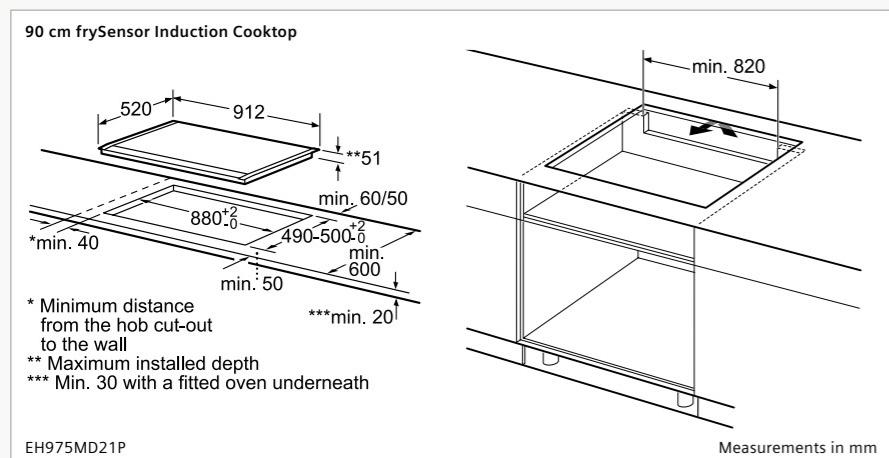
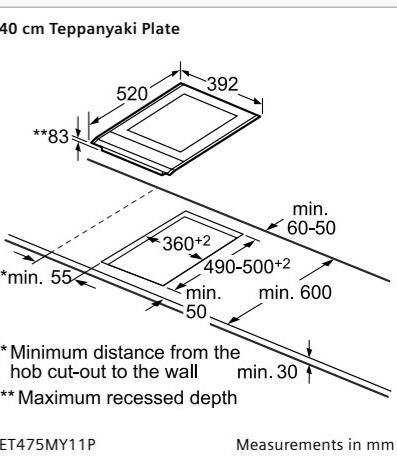
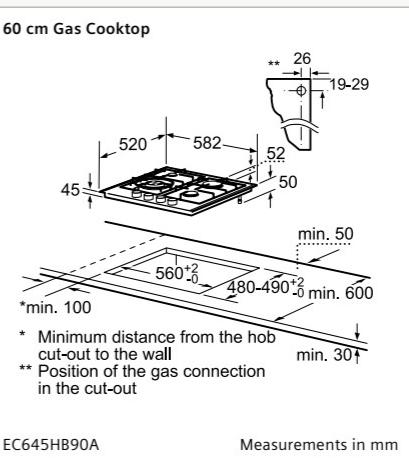
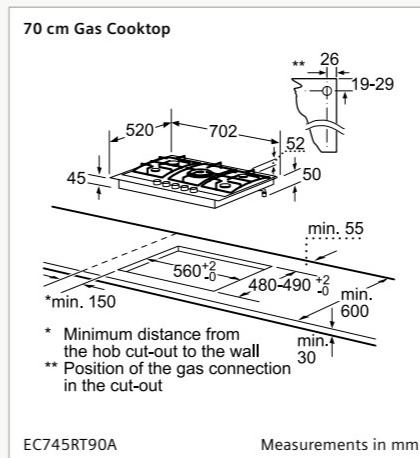
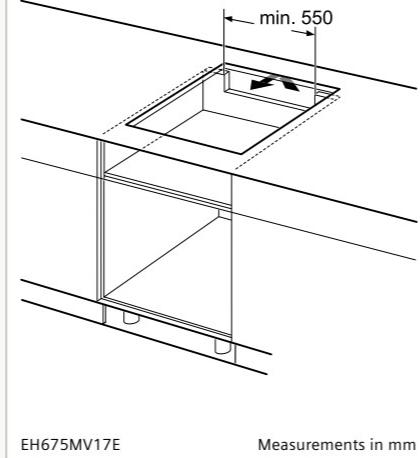
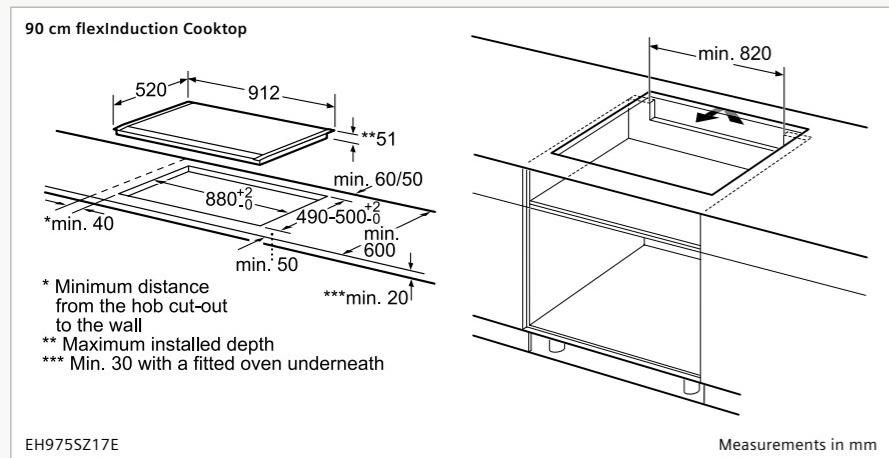
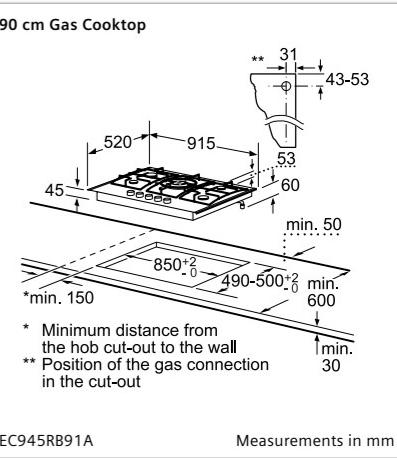
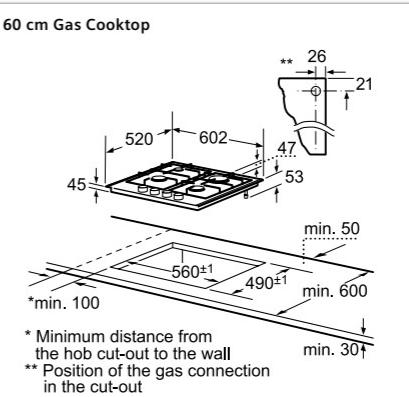
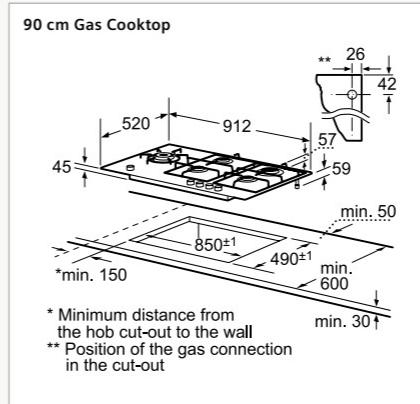
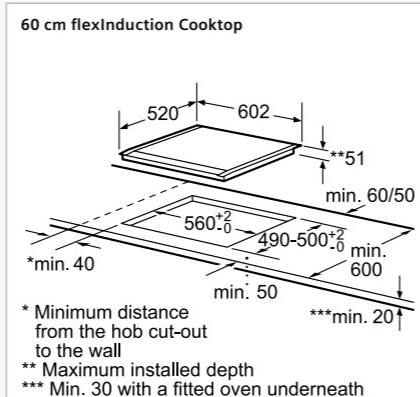
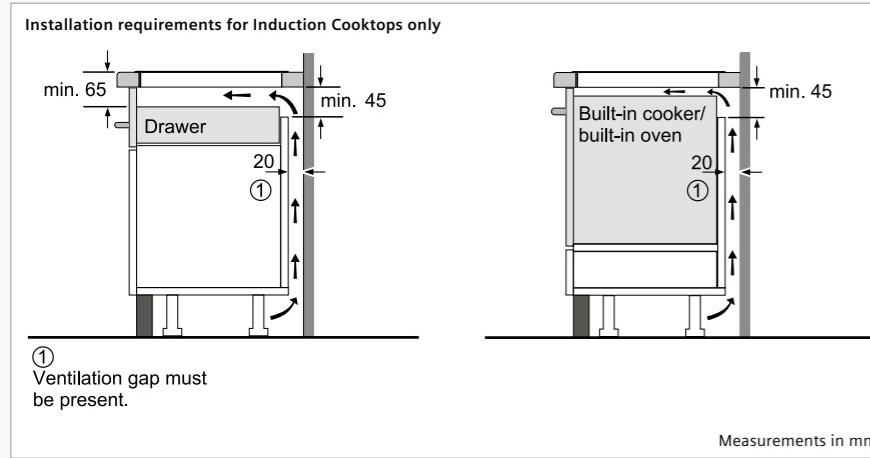
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Technical diagrams

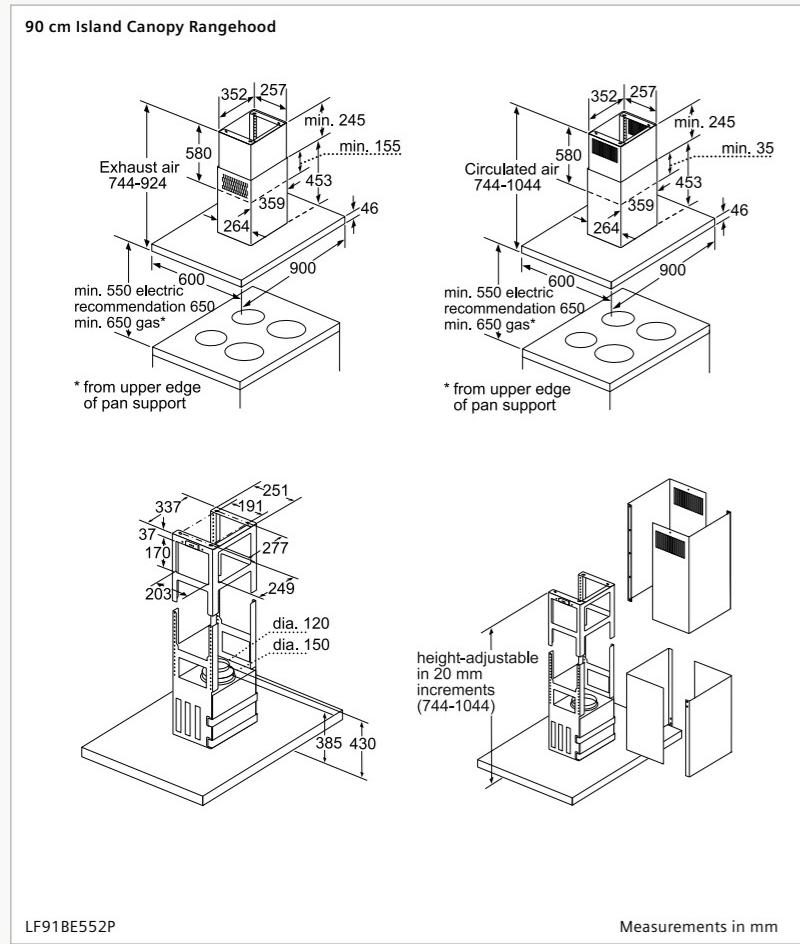
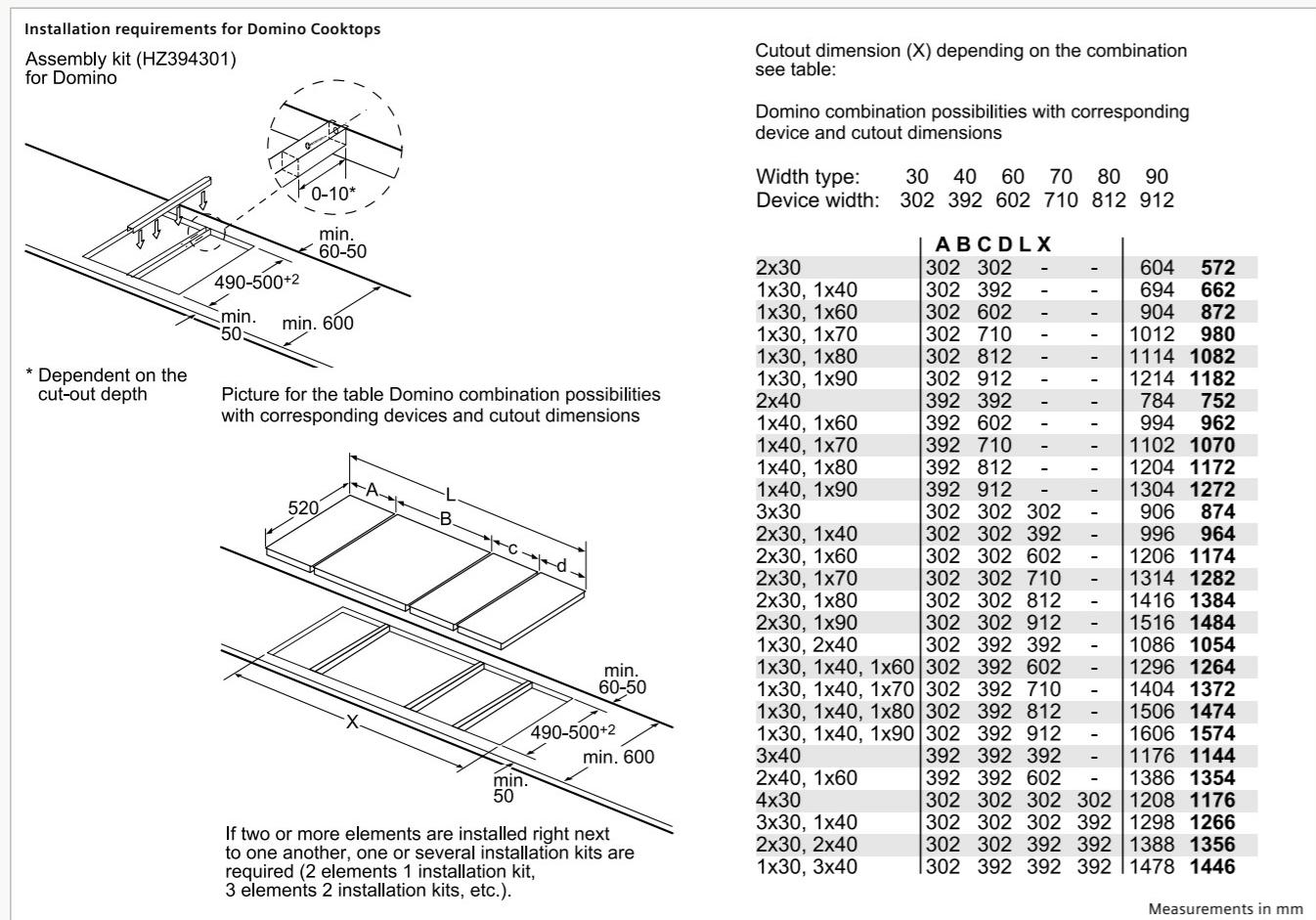
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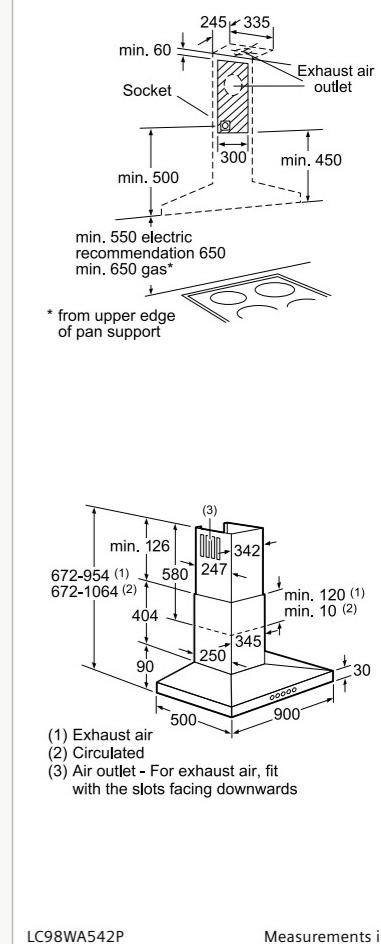
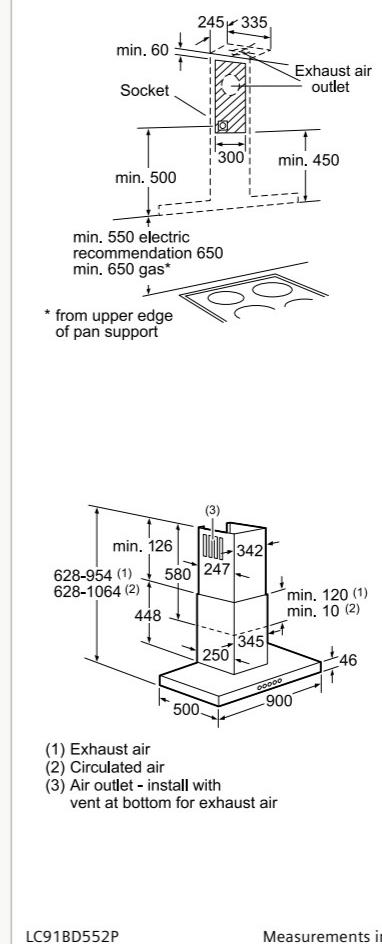
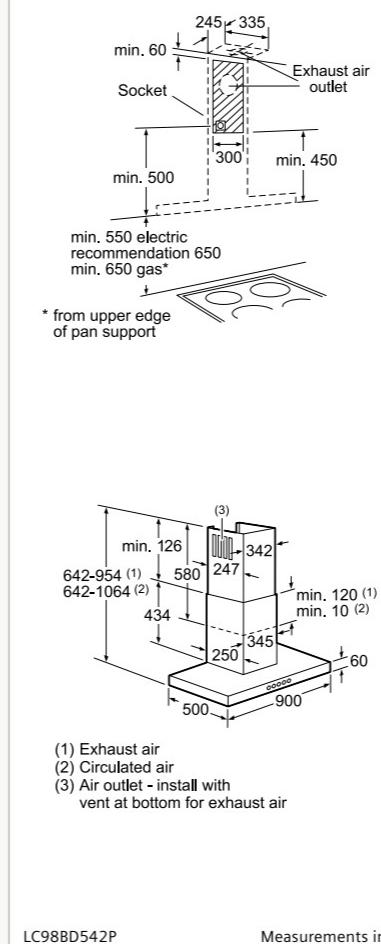
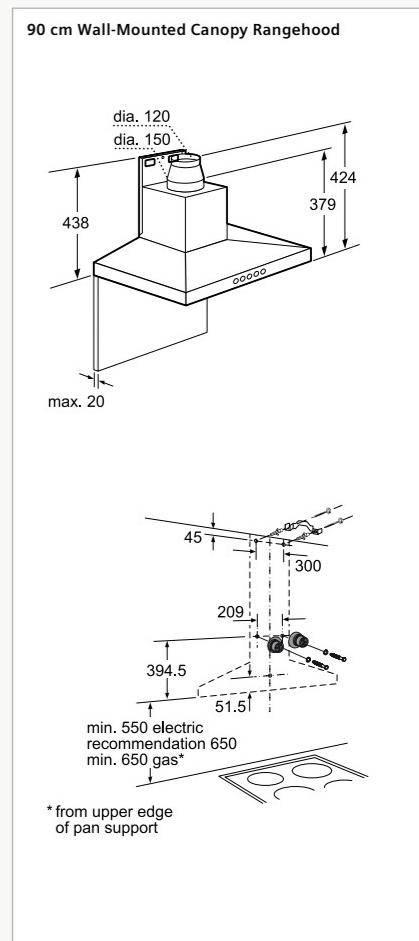
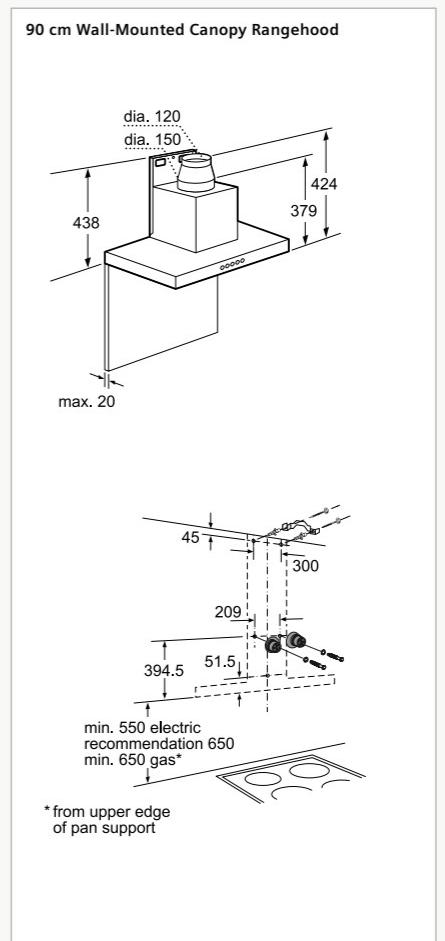
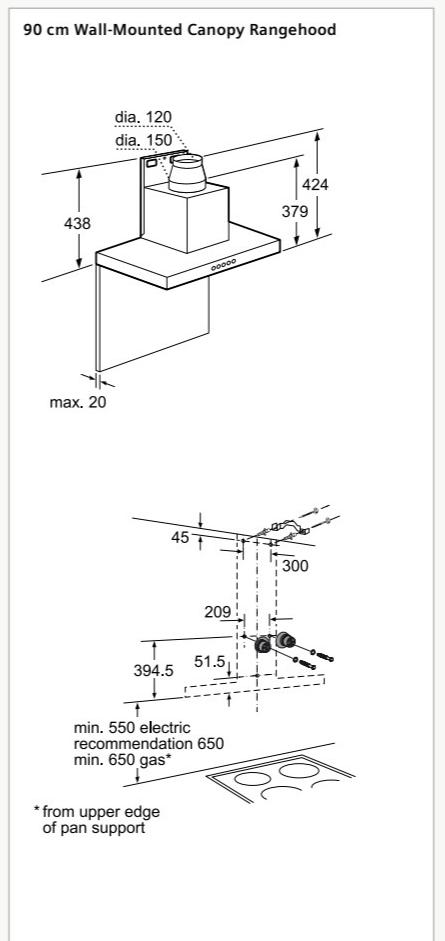


Technical diagrams

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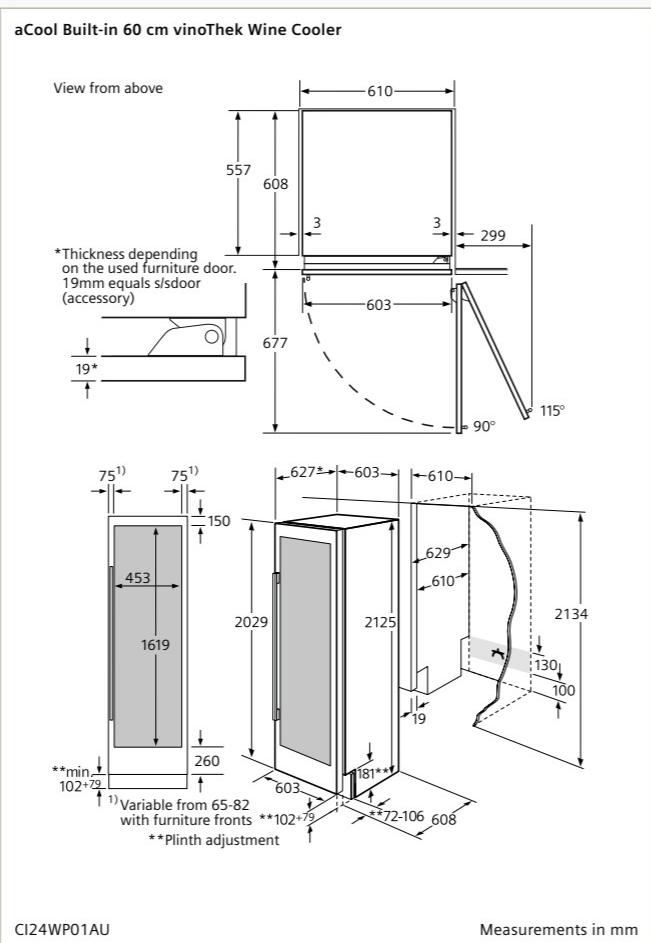
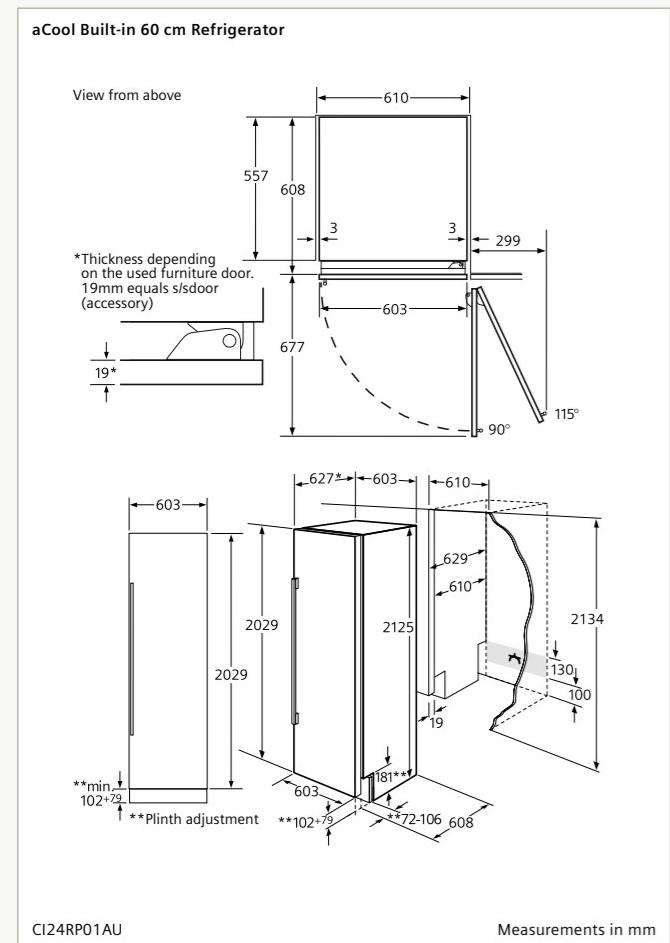
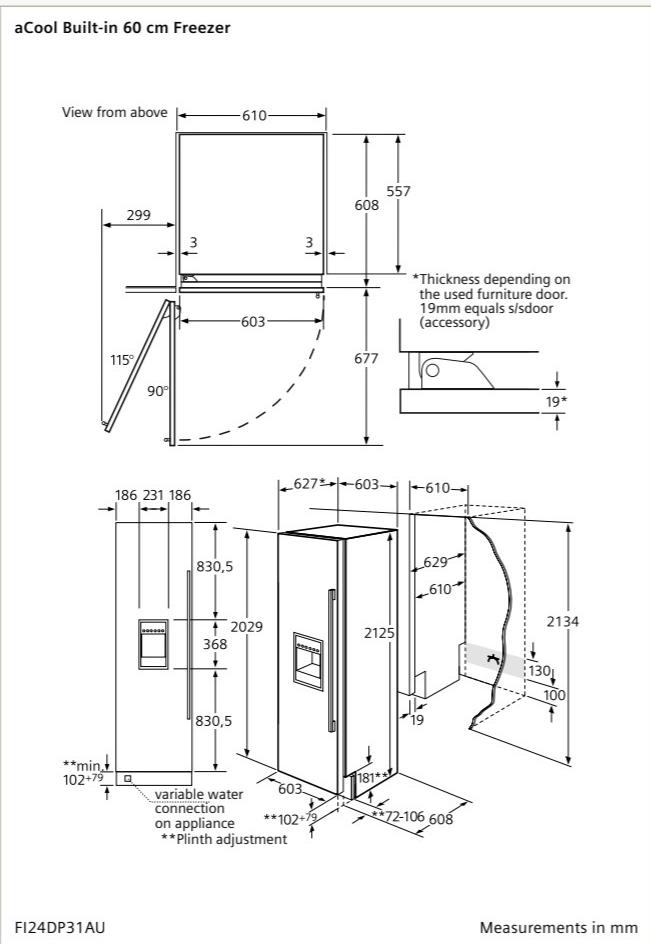
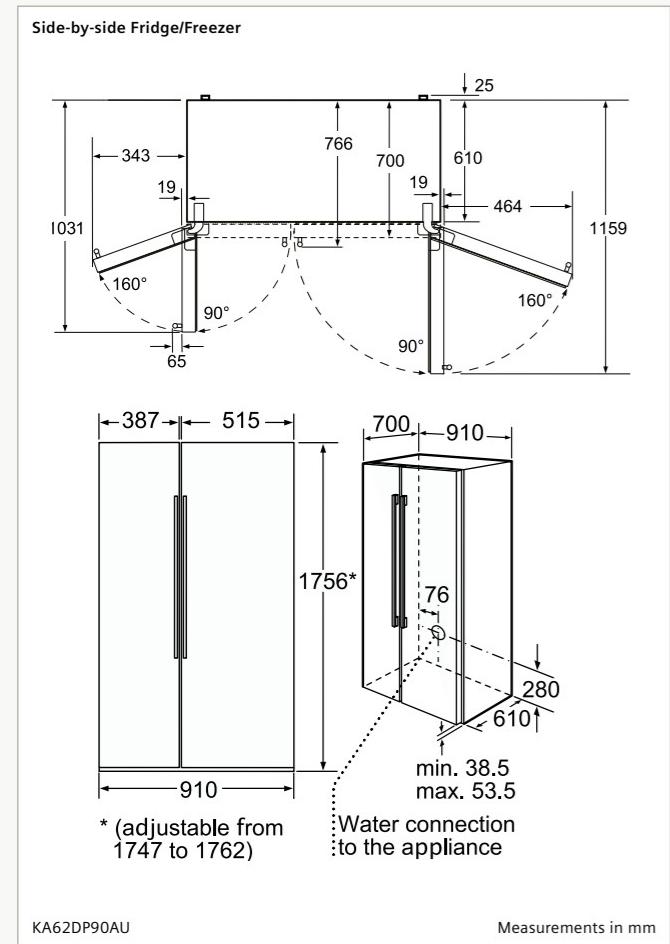


All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.



Technical diagrams

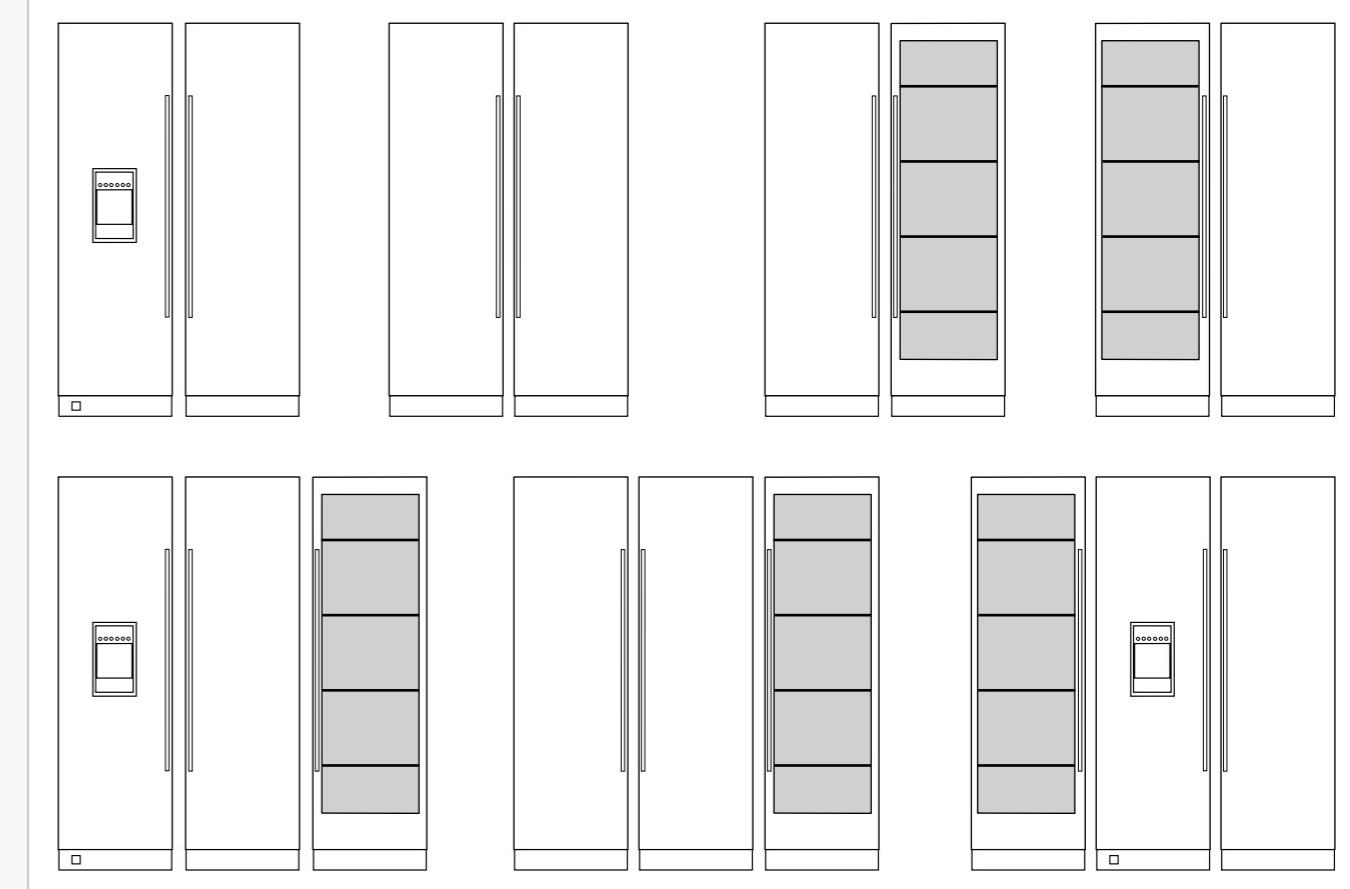
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aCool configurations

Siemens have created a series of combinations that showcase the new series of aCool appliances. They can be installed individually or grouped together with other aCool modules to provide you with the freedom to perfectly coordinate your refrigeration requirements.





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Product information and user guidance, downloadable brochures and user manuals, technical data and warranty information.

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Certain appliances shown in this catalogue are not available in your country. Model numbers and specifications are for reference only and subject to change without prior notice. Please contact your local Siemens retailer for the latest information.

Siemens is continuously seeking to improve specification, design and production to its appliances and alterations may take place regularly.

All descriptions and installation diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction manual supplied with the appliance.

The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

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